THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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Meat Packing and Allied Industries

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Packer Advertising as a Part of Sales Plan

Effective Sales Tool When Used Right
Results Can Be Checked Where Budget
Plan Is Followed and Costs Checked

Importance of advertising in the sale of meats and meat products too often is underestimated.

The packer thinks advertising is expensive. Either he does not advertise at all, or he keeps his advertising budget so low that it is out of all proportion to the results he hopes to secure.

Advertising is one of the most important agencies that can be used in selling, regardless of the sales set-up. As such, its cost should be considered a legitimate part of selling and just as necessary as the salesman's salary, the cost of operating a route car or truck of any other immediate sales expense.

When both direct and indirect costs of advertising are divided among the various products or groups of products being advertised, it will be found that a quite sizeable advertising budget can be provided. And the cost per pound of product will be almost too small to notice.

Value of Advertising

If the advertising expense is budgeted in advance, and then a close current check on costs kept and a comparison made at the end of each month, the budget can be adhered to without difficulty. Where exceptions are necessary these are apparent immediately to the head of the organization.

Most packers do some form of advertising to keep their brands and special products before the buying public.

Unfortunately there are some who feel that meat is so universally consumed that advertising is not necessary. It is to an attitude such as this that part at least of the failure of meat consumption to keep pace with increase in population in this country may be attributed.

Packer advertising includes both display ads in national magazines to make consumers brand

YEAR	ADVERTISING BUDGET SUMMARY													
DIRECT EXPENSE														
		ESTIMATED												
		JAN.	FEB.	MAR.	APR.	MAY	JUNE	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.	MISC	TOTAL
A															
B															
C															
D															
E															
F															
TOTAL															
INDIRECT EXPENSE															
SALARIES															
HEAT & LIGHT															
TEL & TEL.															
REPAIRS															
SUPPLIES															
MISC															
TOTAL															

FIG. 1—ADVERTISING BUDGET SUMMARY FORM.

Assuming that a company is advertising six products or groups of products, there will be a direct advertising charge against each of these products every month in the year. Indirect expense of advertising includes such costs as salaries, telephone and telegraph, and other major operating expenses. These indirect expenses may be charged against the advertising appropriation or be pro-rated to the various products advertised.

conscious and cooperative packer-retailer advertising in local newspapers. Included also are institutional advertising through business papers, newspaper advertisements covering distributive territory of sectional packers, billboard and other types of outdoor advertising, and direct mail advertising. The latter is done more extensively by the local packer or the packer serving a selected trade.

Some of the details of budgeting this advertising expense, and the advantages of a simple system of budgeting, are pointed out in the following article. The assumption in this case is that the packer looks after his own advertising, as his staff has more intimate knowledge of his products and their sales possibilities than any outside agency could have.

Budgeting Advertising Expense

By J. J. Berliner.

Advertising is usually a form of selling effort. Its purpose is to stimulate sales. Therefore, it should be so planned as to make possible the volume of sales which is best suited to the needs of all departments of a business. This is true whether responsibility for advertising rests with an advertising manager or an advertising agency. Methods used will necessarily vary with differences in organization and problems.

There has been a great deal of discussion concerning methods of calculating the amount of the advertising appropriation. In most instances these discussions have not gone beyond the problem of determining the total appropriation.

We are not concerned whether the appropriation should be based upon the unit of product, anticipated sales, past sales or net profits. The major problem is not only to find a method of estimating the total appropriation, but also a means by which we may anticipate the effect of the use of that appropriation upon the business as a whole.

Detailed planning is obviously necessary to accomplish this second objective. A lump-sum appropriation is not adequate.

How the Budget Helps.

The ideal advertising budget will show:

1.—The total cost of advertising during the coming year.

2.—The cost of advertising each product or group of products.

3.—The amount to be expended in each medium for each product or group of products.

A budget made in the above manner has advantages over the familiar "lump-sum" appropriation:

1.—It permits comparison between the estimated costs of selling individual products or groups of products and the total anticipated income resulting from sales.

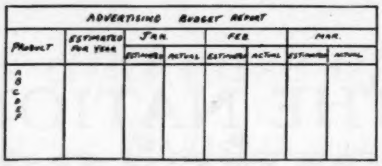

FIG. 2.—ADVERTISING COST FOR ONE PRODUCT.

Detailed estimated expense of advertising a single product or group of products. Included in this total cost are space in periodicals, cuts, photographs, direct mail pieces, exhibits, and a small fund for "reserve" to meet unforeseen expenses. Such a sheet should be kept for each product advertised.

2.—It compels the laying out of a complete advertising plan in advance, making possible a more effective program than otherwise. It assures the directing of selling effort into the most profitable channels.

3.—It results in a far better coordination between advertising and the activities of other departments than could otherwise be effected. Advertising plans are of direct or indirect interest to every major department of a business, despite a tendency often found to view advertising as an isolated activity of a highly technical nature.

4.—By setting up and enforcing detailed expense standards a close control over advertising expense is had.

With the above consideration in mind we may proceed to develop, by assuming a typical case, a possible method of planning and controlling advertising expenditures.

Applying the Set-up.

Let us assume that the concern under consideration has its own advertising department. (Does not assign its advertising to a professional agency.) Its advertising is divided into three classes: (1) periodicals; (2) mailing pieces; (3) exhibits at conventions, fairs, etc. It is assumed that there are six products, each advertised separately.

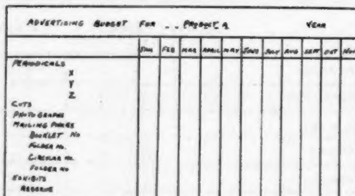

FIG. 3.—ADVERTISING BUDGET REPORT CARD.

A record kept in the form suggested above is of especial value not only from month to month but for comparative purposes throughout the year. Each month's estimated expenses on each product or group of products advertised are sown together with the actual cost for the month. By means of such a summary the advertising manager can see at a glance whether or not he is exceeding or keeping within his budget.

The advertising organization consists of an advertising manager and his staff of clerks, copywriters, artists, etc. In this case we will have two classes of expenditure: (1) Direct costs, expenses chargeable directly to individual products, such as trade paper advertisement of product A; (2) indirect costs, expenses not chargeable directly to individual products, such as the salary of the advertising manager.

The budget period is preferably a year, and the advertising manager should begin work on the budget at least several weeks before the beginning of the period. Conferences with other executives will be necessary, in order to ascertain the plans of other departments.

After preliminary figures have been determined, they are collected in summary on a report form similar to that shown in Fig. 1. This report shows estimated expenses by months, direct expenses being classified by products, indirect expenses by types. The actual expenses for the preceding year are shown for purposes of comparison. This form is suitable for submission to the budget committee, president or board of directors.

It is not sufficient, however, to prepare only a summary estimate of the expenses of advertising each product. The budget summary should be supplemented by detailed estimates which account for each item of expense to be incurred in advertising each product. It is in this detailed planning that the advertising budgeting expense finds its greatest justification.

One type of form useful in presenting a detailed estimate of the expenses to be incurred in advertising a single product is shown in Fig. 2. If a similar estimate is made for each product or group of products the effect will be to show not only the total anticipated costs of advertising each product or group of products, but also the detailed plans of the entire campaign.

Comparison Records Needed.

Thus the advertising manager has a picture of the activities for the year before the year has begun, and a scientific analysis of the probable effect of the program can be made. It will be noted that a reserve is set aside for each product. This may or may not be feasible, but is usually advisable because of the difficulty of preparing absolutely accurate estimates. Needless to say, the amount of the reserve should be small, compared with the specific appropriations.

A system of records and reports is needed whereby comparisons may be

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Accident Prevention Making Progress in the Meat Packing Industry

The meat packing industry is making excellent progress in accident reduction and prevention work.

But, the average accident rate in meat plants is still much higher than in many other industries which apparently are no more hazardous than meat packing.

This is indicated in the average accident frequency rate in 27 industries from which accident figures are collected and published in "Industrial Accidents Statistics." This rate is 25.53.

The average accident frequency rate of the 18 meat plants reporting to the National Safety Council was 55.94, and of the tanning and leather industry 31.35.

That improvement is possible is indicated in the records of four meat plants employing from 70 to over 1,800 persons. Each of these had an accident frequency rate of less than 20.

These figures and those given in the following paper, read before the recent annual meeting of the National Safety Council by E. E. Drews, assistant superintendent of Libby, McNeill & Libby, Chicago, Ill., will be interesting for comparative purposes to packers who are planning or have inaugurated plans to reduce materially plant accidents.

The accident frequency rate, to which reference is made frequently, is obtained by multiplying the total number of lost-time accidents by 1,000,000, and dividing the product by the number working hours.

Meat Plant Accidents

By E. E. Drews.

During the past three years, lost-time accidents in industry have shown, based on exposure, a decrease of over 11 per cent, but days lost per thousand hours worked have increased about 5 per cent. The combined records of all meat packing plants and tanneries that reported in each year of 1927, 1928, and 1929 show a drop in accident frequency of 16 per cent, but a rapid rise in the severity rate from .91 in 1927 to 1.92 for 1929. The comparatively high severity rate for 1929 can be traced to an abnormal number of fatalities.

The progress of the 7 plants in the packing industry that have reported in each of the last three years has been excellent. Lost-time accidents per million hours worked have declined 36 per cent in comparison with 1928, and 26 per cent in comparison with 1927. Likewise, days lost per thousand hours worked declined 48 per cent in 1929, in comparison with 1928 and 24 per cent in comparison with 1927.

The frequency rate, however, for the three identical years in the tanning and leather manufacturing establishments was slightly higher than for either 1928 or 1927; and owing to the occurrence of an unusual number of fatalities in these plants, their 1929 severity rate was much higher than for previous years.

These comparisons are made possible only by the plants that have reported in each of the last three years. By omitting the records of plants they reported one year and failed to report the next as well as those that reported for the first time in 1929, the most reliable measure of improvement is obtained.

More Serious Accidents Reported.

A more representative picture of our progress in safety from 1928 to 1929 is presented by a much larger number of plants reporting for, though only 21 members have reported in each of the last three years, 38 reported for both 1928 and 1929. The average frequency rate for the 27 establishments engaged in tanning and manufacturing leather goods for 1929 was 15 per cent lower than for 1928, but their 1929 severity rate, on the other hand, was much higher than for 1928 on account of the previously mentioned increased deaths.

Individually, 13 of these plants had a lower frequency rate in 1929 than in 1928; 13 others had higher rates, and one reported no change. In contrast to the sharp increase in the average severity rate, 15 plants reduced severity in 1929, against only 9 that had worse experience, which, however, more than offset the improvement shown by the majority.

The combined records of 11 packing plants reporting in 1928 and 1929 showed an improvement of 33 per cent in frequency and 43 per cent in severity. This improvement was very general among individual plants because ten plants had lower frequency rates in 1929 in comparison with only one that had a higher rate. Lower severity rates were achieved by 8 establishments during 1929 in comparison to only 3 with higher ones.

The progress which our meat packing members have shown during the last two and three years is particularly encouraging because of the high frequency rate in this industry. The 18 packing plants that reported for 1929, some of them reporting for the first time, had an average frequency rate of 55.94. The average frequency rate for our 34 members in the tanning and leather industry that reported for 1929, some of them likewise reporting for the first time, was 31.35. The 27 industrial groups given in "Industrial Accident Statistics," 1930 edition, had an average rate of 25.23 which is less than half the rate for our packing members and somewhat less than for our tanning and leather people.

Better Results Possible.

The packing industry ranked twenty-sixth and the tanning and leather industry twenty-second in this list of 27

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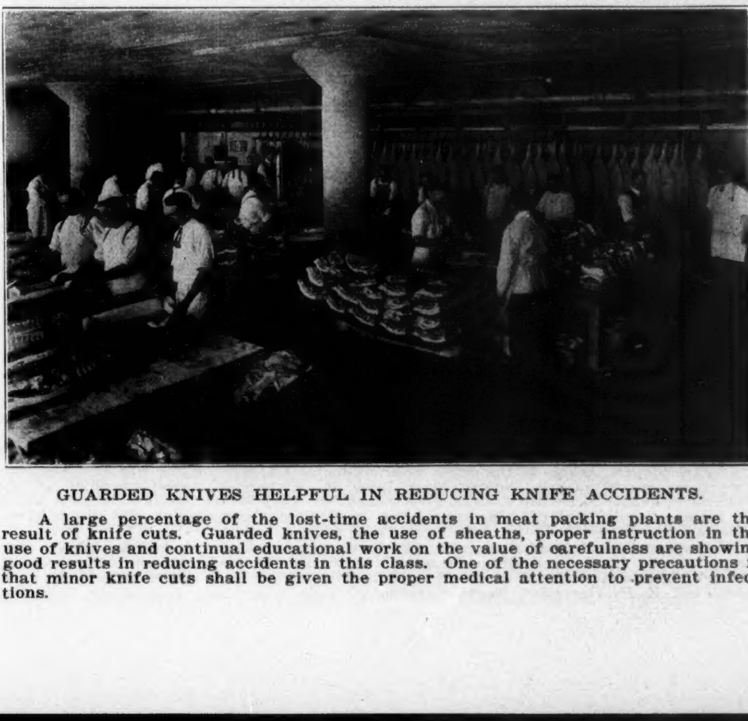

GUARDED KNIVES HELPFUL IN REDUCING KNIFE ACCIDENTS.

A large percentage of the lost-time accidents in meat packing plants are the result of knife cuts. Guarded knives, the use of sheaths, proper instruction in the use of knives and continual educational work on the value of carefulness are showing good results in reducing accidents in this class. One of the necessary precautions is that minor knife cuts shall be given the proper medical attention to prevent infections.

New Facts About Meat Are Revealed As Results of Studies by Experts

Meat investigations now under way are exploding many time-honored theories regarding meat, and are revealing much valuable information from the standpoint of the meat producer, the meat packer and the meat consumer.

These conclusions were reached at the close of a four-day conference of state and government representatives in Chicago, held August 10-13, 1931.

These are some of the men and women who have been actively engaged in a study of factors involved in the quality and palatability of meat, a project which has been under investigation since 1924. The problem was proposed by the National Live Stock and Meat Board and work on it has been prosecuted actively at twenty-six state agricultural experiment stations and in the U. S. Department of Agriculture, with the Institute of American Meat Packers cooperating.

The work involves a thorough study of all phases of the subject from production to cooking. It is considering the factors of age, sex, breeding, feeding, type, condition, finish, methods of ripening, color, texture, tenderness and many others. E. W. Sheets, of the U. S. Department of Agriculture, who was secretary of the conference, stated that the study has brought out much information which is beneficial to both producer and consumer.

It was the consensus of the conference that there is need for further study of the question of the desirable amount of fat to be carried by the meat animal. Show ring standards favor a large amount of fat up to a certain point and consider such meat as being of the highest type.

Fat on Meat Animal.

But there was some doubt among the conferees as to whether finish beyond a certain point increases palatability. As one of those present said, "Are we going to tell the producer to put fat on his animals and have the consumer cut it off?"

Another line of study recommended is concerning pastures. There has been a great deal of study dealing with supplemental feeds, it was said, but not much on the type of pasture and its effect on the results obtained.

In the field of cooking a number of revolutionary facts were revealed which should prove of vital interest to the housewife. For example, it has been found that meat should not be boiled in spite of the fact that boiling has been an accepted method since time immemorial. Instead, it is better if the meat is simmered—that is, cooked just below the boiling point. Neither is it necessary to baste a roast while cooking.

Points on Cooking Meat.

"If a roast is not browned quickly all the juices will escape and the meat will be dry and tasteless," said the old-fashioned cook.

"No such thing," says the committee on cooking methods. Searing does not

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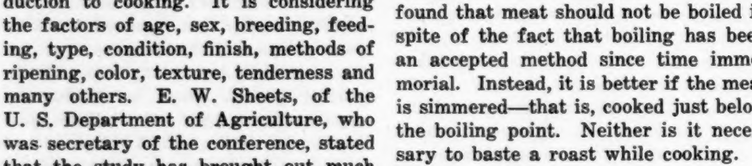

HERE'S THE NEWEST IN MEAT COOKERY METHODS.

This picture, taken at the recent conference in Chicago on the national cooperative meat investigations, shows Miss Lucy M. Alexander, assistant chief of the Bureau of Home Economics, U. S. Department of Agriculture, explaining to a group of college representatives the use of the roast-meat thermometer and other newer findings which assure better results in meat cookery.

Grouped around Miss Alexander are (left to right): Prof. E. A. Trowbridge, Missouri; Prof. V. A. Rice, Massachusetts; Prof. H. P. Rusk, Illinois; Prof. H. H. Leveck, Mississippi; Prof. R. E. Hunt, Virginia; Prof. C. W. McCampbell, Kansas; and Prof. E. H. Hostetler, North Carolina.

SAUSAGE CAMPAIGN SPREADS.

Meat organizations similar to the Meat Council of Chicago, located in Milwaukee, Minneapolis, Springfield, Mass., and Indianapolis, Ind., are contemplating staging sausage campaigns similar to the one now under way in Chicago, according to requests for material and information received at Meat Council headquarters. It is probable that in many particulars the campaigns in other cities will be modeled after that in Chicago.

Organizations in several cities beside those mentioned have kept in touch with the Chicago campaign and have been making inquiries about it.

"Let's get our message across to the retailer and through him to the public," was the keynote struck at the meeting of the Meat Council committee on the sausage campaign that was held on Tuesday afternoon of this week.

Several members of the committee stated that the campaign material was not reaching the public with its message, due either to the indifference of retailers or to that of packer salesmen who make contact with them.

Packers and sausage manufacturers were urged to hold mass meetings of their own salesmen and truck drivers, in order to emphasize the value and necessity of the campaign.

The sausage campaign is now in its sixth fortnight, advertising for the second frankfurter period having been distributed to participants last weekend.

A slight revision of the program for the rest of the campaign has been announced. The present frankfurter period will run from August 10 to 29; the bologna campaign from August 31 to September 12; the minced luncheon specialty campaign from September 14 to 26; the head cheese, blood sausage and souse campaign from September 28 to October 12; and pork sausage from October 12 until the close of the campaign during the latter part of October. The change in the program was made necessary by the fact that the first five periods of the campaign were run for two weeks instead of fifteen days, as originally planned.

In cooperation with the Meat Council, the Institute of American Meat Packers will distribute at one time in Chicago the sausage booklet that it has prepared, so that all packers and sausage manufacturers who have ordered it may have a chance to use it in connection with the campaign.

Outlining Relation of the Livestock Market to Its Regional Supply

Seeking markets closest to them is a tendency which livestock shippers have shown in recent years. Relatively high freight tariffs, ever lengthening mileage of hard roads—with consequent increased usage of the motor truck—and the aggressive competition of the local packing plants are reasons to which this tendency may in part be attributed.

The net effect of the tendency, if the same forces continue to operate, must be to make the supply areas of the competing livestock markets more compact. Increasing reshipments from other terminal markets to Chicago and increasing direct shipments by packers may be looked for as a natural result of keener competition with markets located nearer the primary source of livestock supply.

A change in freight rates and the realization by shippers of the high cost of trucking live animals long distances might modify these tendencies somewhat.

These are conclusions drawn from a study of "The Supply Area of the Livestock Market" just completed by Prof. Edward A. Duddy of the School of Commerce and Administration of the University of Chicago, and David A. Revzan, research assistant.

Chicago As a Market.

The importance of Chicago as a livestock market may be realized from the fact that, in the seven-year period covered by the study, of the combined receipts at the 17 most important markets in the country Chicago's share was: Cattle, 18 per cent; calves, 11.6 per cent; hogs, 18.5 per cent; sheep and lambs, 16.9 per cent, a combined annual average of 16,327,000 animals, with a sale value in excess of half a billion dollars.

The Chicago market supply area for hogs and calves is more local than that for other types of livestock, and more concentrated geographically, due mainly to the high density of live-animal production in relation to corn cultivation and milk production. Calves, also, are unable to undergo distant shipment without heavy shrinkage.

Cattle and sheep supply areas are more extensive because of the adjustment of these species to a more extensive feeding territory. The relation of the market to its supply area for cattle, so far as major states are concerned, has not undergone fundamental change; the bulk of supply was still coming from Iowa, Illinois, and Wisconsin in 1929 as in 1923.

Iowa and Montana, however, had become less important sources, while Nebraska, Kansas, and Missouri became more important. This points to an increased dependence of Chicago on states adjacent to cattle-breeding areas, and to a lessening importance of the range states as an immediate source of cattle supply. Iowa is slaughtering more cattle within the state and diverting more cattle to the Sioux City market.

The relation of the market to its supply area for calves has changed in important respects. The relative importance of Illinois and Wisconsin as sources declined, while that of Kentucky and Tennessee increased greatly. Wisconsin has been slaughtering more calves within the state, while fewer calves were available from Illinois because of the market decrease in cattle on farms during the period. While Iowa was sending more calves to Chicago in 1929 than in 1923, the number had steadily diminished since the peak of 1925, and Chicago failed to share in the greatly expanded total marketings of that state.

Change in Hog Situation.

The Chicago market supply area for hogs has not changed so far as Illinois is concerned, but there has been a marked falling-off in the proportion of total marketings from Iowa. Probably not less than half the decline in Iowa hog receipts at the Chicago Union Stock Yards is made up by receipts of hogs from Iowa at packing plants outside the Union Stock Yards. The remainder were taken by local slaughtering plants in Iowa or were shipped direct to the Atlantic seaboard.

This type of competition bids fair to continue as long as packing plants continue to locate nearer the areas of increasing hog production. South Dakota, Nebraska, Missouri, and Minnesota assumed positions of greater relative importance as supply states. The Chicago market was driven farther afield to make up its loss in Iowa.

The Chicago supply area for sheep underwent marked changes in the period studied. While the relative importance of California, Illinois, Montana, Minnesota, Missouri, Kentucky, Washington, and Wisconsin increased as sources of supply, the increase was not in proportion to the total marketings of Minnesota and Wisconsin, while Chicago just held its own in Illinois and Washington.

Maps and Charts Tell Story.

Colorado and Iowa maintained the same relative position as sources of sheep receipts, but intervening markets were successful in getting a larger proportion of the increasing available supply of these states. Receipts from Oregon, Idaho, Wyoming, South Dakota, and Indiana failed to maintain their positions of relative importance, and Chicago received a declining proportion of the total marketings of these states.

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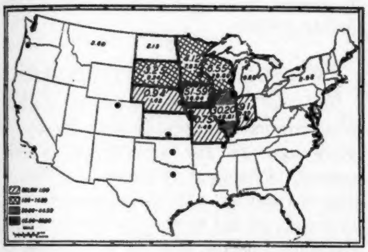
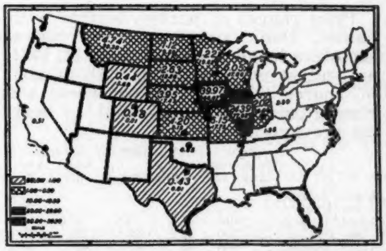
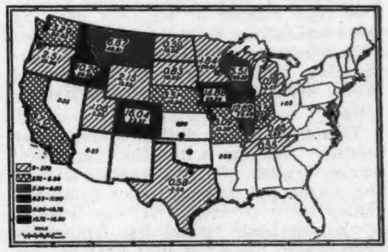

SUPPLY AREA FROM WHICH LIVESTOCK ARE DRAWN FOR THE CHICAGO MARKET.

Map at left.—Territory from which hogs marketed at Chicago come. Iowa supplies the bulk of these hogs, with Illinois second, Indiana third and Wisconsin fourth. It will be noted that the hog supply area is relatively small.

Center.—Area from which cattle for the Chicago market are drawn. This covers a considerably wider territory than that for hogs, reaching extensively into the range states. Here again, however, Iowa furnishes the largest percentage, with Illinois second, Missouri third and Wisconsin fourth.

Right.—Visualizes the widespread area from which sheep receipts at Chicago come, only three of the range states making no shipments. East of the Mississippi river six states are considerable shippers to this central market. Colorado furnishes the largest percentage of all with Iowa second, Illinois third and Idaho fourth.

Chain Meat Stores

News and Views in This New Field of Meat Distribution.

RECEIVER FOR MEAT CHAIN.

Following the filing of a petition in bankruptcy on August 6 against Nathan Strauss, Inc., butchers, conducting a chain of retail stores in New York, Connecticut and New Jersey, judge Marcus B. Campbell in the federal court in Brooklyn, N. Y., appointed former supreme court judge Stephen Callaghan as receiver, in bond of $100,000. Offices of the chain are at 690 Bergen st., Brooklyn. Eight of its stores are in Brooklyn, three in Queens and one in Nassau County, New York. Others are in New Jersey and New England.

VOLUNTARY CHAINS IN U. S.

Voluntary grocery chains numbering 395 are in operation in the United States, according to the first part of the report of the Federal Trade Commission to Congress on the chain store system of marketing.

Membership in these 395 chains is placed at 53,400 individual retail stores, compared with a total of 55,000 to 57,000 stores of centrally owned chains. The 1929 volume of business done by the cooperatives is somewhere between $600,000,000 and $700,000,000. No comparative figures for centrally owned chains are included in the commission's report.

This first report will be followed by another dealing with the centrally-owned chains. It was explained that the reason the cooperative or voluntary chains were covered first was because of the emphasis "which has frequently been placed upon the idea that the cooperative chain may be the salvation of the independent retailer." Also the relatively small amount of data on cooperative chains made possible completion first of the chain analysis.

Full details of business organization, management and operation of more than 300 cooperative food chains, having a total retail membership of 43,141 independent food stores, are included.

The report indicates that not more than three-fourths of the total volume of business done by the cooperatives, and probably only about two-thirds, was represented by business with retail members, the remainder being done with non-member retailers.

CHAIN STORE SALES.

July sales of the H. C. Bohack Co. totaled $3,395,379, against $3,030,949 in July, 1930, an increase of 12 per cent. For the six months ended July 31 sales were $17,529,387, compared with $15,612,880 in the 1930 period, an increase of 12.2 per cent.

Sales of the Grand Union Co. for the five weeks ended August 1 totaled $3,470,407, a decrease of 2 per cent from those of a year ago.

First National Stores report sales of $8,230,195 for the five weeks ended July 25, compared with $8,351,650 in the like period of 1930. For the year beginning December 27 to July 25, sales totaled $61,958,066, compared with $63,995,017 in the 1930 period.

American Stores Co. report July sales of $11,825,763, a decline of 4.5 per cent from those of a year ago. For the first seven months of the year sales totaled $81,316,064, a decrease of 3.1 per cent from the 1930 period.

A decrease of 5.68 per cent in July sales of Safeway Stores is reported, total sales amounting to $17,159,593. For the seven months period sales amounted to $121,748,959, a decrease of 5.5 per cent from the same period of 1930. However, the company reports a larger net profit than a year ago, the profit during the 1931 period amounting to $2,000,961, compared with $1,711,012 last year.

MacMarr Stores, Inc., report sales for July of $6,959,421, compared with $7,123,424 last year, a decrease of 2.3 per cent. For the seven months of 1931, sales amounted to $46,200,629, compared with $50,527,761 last year, a decrease of 8.5 per cent.

Winn & Lovett Grocery Company report sales for July, 1931, amounting to $355,405, compared with $412,392 last year, a decrease of 13.8 per cent. Seven months sales 1931, $3,002,091, compared with $3,321,466 last year, a decrease of 9.5 per cent.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers listed stocks on Aug. 12, 1931, or nearest previous date, with number of shares dealt in during week, and closing prices on Aug. 5, 1931, or nearest previous date:

	Sales. Week ended Aug. 12.	High. —Aug. 6.—	Low. —Aug. 6.—	—Close.— Aug. 6.	—Close.— Aug. 5.
Amal. Leather	.....	.....	.....	.....	2¼
Do. Pfd.	.....	.....	.....	.....	20
Amer. H. & L.	400	6¾	6¾	6¾	6
Do. Pfd.	200	25	25	25	24½
Amer. Stores	600	44	44	44	44¾
Armour A	1,000	1⅞	1⅞	1⅞	1⅞
Do. B.	1,750	1¼	1¼	1¼	1¼
Do. Ill. Pfd.	200	12½	12½	12½	12⅝
Do. Del. Pfd.	.....	.....	.....	.....	47
Barnett Leather.	200	1	1	1	1¾
Beechnut Pack.	200	52	52	52	50
Bohack, H. C.	.....	.....	.....	.....	67¾
Do. Pfd.	.....	.....	.....	.....	100
Brennan Pack.	.....	.....	.....	.....	19
Do. Pfd.	.....	.....	.....	.....	50
Chick C. Oil	200	11	11	11	10¾
Childs Co.	1,000	15⅝	15½	15⅝	14½
Cudahy Pack.	500	40	40	40	40
First Nat. Strs.	9,600	59¾	58½	59⅜	57¾
Gen. Foods	8,100	50	49½	49¾	48⅞
Gobel Co.	1,600	7⅜	7⅜	7⅜	7¾
Gr.A.&P.1stPfd.	310	120	120	120	119⅝
Do. New	210	207½	206	207½	201
Hormel, G. A.	.....	.....	.....	.....	24
Hygrade Food	400	4½	4½	4½	4¾
Kroger G. & B.	15,900	31½	31	31	29⅝
Libby McNeill	1,100	10⅝	10¼	10¼	10½
McMarr Strs.	2,100	11	10½	10½	11
Mayer, Oscar	.....	.....	.....	.....	5½
Mickelberry Co.	50	7½	7½	7½	7½
M. & H. Pfd.	50	15	15	15	18
Morrell & Co.	.....	.....	.....	.....	41
Nat. Fd. Pd. A.	.....	.....	.....	.....	1¾
Do. B.	.....	.....	.....	.....	1
Nat. Leather	.....	.....	.....	.....	¾
Nat. Tea	600	15¼	15⅛	15⅛	14⅝
Proc. & Gamble.	1,800	64¾	64⅝	64⅝	63
Do. Pr. Pfd.	10	111¼	111¼	111¼	110
Rath Pack.	250	16½	16½	16½	16½
Safeway Strs.	8,300	63½	62¾	62¾	62⅛
Do. 6% Pfd.	110	93¾	93¾	93¾	97
Do. 7% Pfd.	160	108⅝	107½	108⅝	108½
Stahl Meyer	.....	.....	.....	.....	10½
Swift & Co.	4,650	26	26	26	26
Do. Intl.	1,050	34	34	34	33½
Trunz Pork	.....	.....	.....	.....	14½
U. S. Cold Stor.	.....	.....	.....	.....	33½
U. S. Leather	800	6⅛	5⅜	5⅞	6⅛
Do. A.	500	11⅛	11	11⅛	11¾
Do. Pr. Pfd.	400	86	86	86	86½
Wesson Oil	7,300	17½	17	17	19
Do. Pfd.	200	54	54	54	55¼
Do. 7% Pfd.	.....	.....	.....	.....	103⅝
Wilson & Co.	400	1⅞	1⅞	1⅞	1⅝
Do. A.	100	5	5	5	5
Do. Pfd.	200	31⅛	31⅛	31⅛	31½

ST. LOUIS INDEPENDENT PLANS.

Negotiations by which the plant and business of the St. Louis Independent Packing Co. will be taken over by Swift & Company are nearing completion. Sufficient proxies of stockholders have been voted in favor of the proposed sales of the company to Swift and Company to assure the consummation of the transaction according to President L. E. Dennig. He stated that, under the terms of the sale, Swift will pay Independent Packing $1,500,000 for the real estate, plant and equipment and will purchase the raw material and finished products on hand at the market value as of the date of the sale. Officials of Independent have estimated inventories at $1,500,000.

MILLER & HART DIVIDEND.

Directors of Miller & Hart this week declared a quarterly dividend of 40c a share on preference stock. Lower dollar volume of sales and a small margin of profit necessitated reduction of the dividend on preference stock to $1.60 from the previous annual basis of $3.50. The tonnage volume of sales of the company was reported to be running currently about the same as a year ago, but as in the case of other food manufacturers, lower prices have reduced the dollar volume.

WILSON SALES FAVORABLE.

Sales of Wilson & Co. at the present time compare favorably with those of a year ago, so far as volume is concerned, President Thomas E. Wilson stated recently. Dollar volume of sales is lower, owing to the decline in prices. Commenting on the present status of the company Mr. Wilson said: "Wilson & Co. is in a strong financial position. There have been no material reductions in the funded debt this year, but we are out of the bank debt entirely."

COLUMBUS PACKING DIVIDEND.

The regular quarterly dividend of $1.75 per share was paid by the Columbus Packing Co., Columbus, O., on August 1 on its 5,000 shares of 7 per cent preferred stock. This payment is the thirty-second consecutive quarterly dividend paid under the present ownership of the company.

HOGS IN IRISH FREE STATE.

Hog numbers in the Irish Free State reached 1,221,000 on June 1, 1931, the largest of record. Almost one-third of the hogs raised in the British Isles are in this country, which exports live hogs, fresh pork and bacon to England. The cattle population of the state totaled 4,042,000 in 1931, compared with 4,000,000 a year earlier. Sheep showed an increase of 3 per cent, totaling 3,618,000.

EDITORIAL

Fancy Beef Not So Much in the Picture

The fat cattle market has been glutted throughout the year until approximately a month ago, when supplies began to dwindle. Many of these cattle were too heavy satisfactorily to meet market demand. They had been kept on farms and in feed lots in the hope of a better market. Many of them lost as much as fifty dollars a head for their owners.

Practically all of these high-priced cattle have been worked off. Feed lots are bare and many feeders are chary about filling them again, and their bankers are still more chary regarding the extension of credit.

However, the production of fed cattle is now on a definitely less costly basis. Feed is cheap and the record low price to which wheat prices have fallen, in the Southwest especially, is conducive to the feeding out of cattle in that section. This will result in the marketing of fewer feeders from the Southwest ranges and will relieve the grass cattle markets of a part of their surplus.

Replacement feeder stock values at the present time are near the twenty-year low, and with the approach of grass cattle runs there is little possibility of increased prices. In fact, prices may go still lower if any considerable number of cattle are forced on the market because of the shortage of feed and water in range sections.

July was the first month when the number of stockers and feeders going back to the country from the principal markets exceeded those of a year ago. During the first six months of the year the number returned for feed was well under that of a year earlier, indicating a shortage of fed cattle during the balance of the calendar year.

The approaching runs of cattle from the range sections promise plentiful supplies of reasonably good beef at moderate prices. The best of these cattle will go to slaughter, while the good feeders, as well as some of the less promising ones, will spend a period in the feed lots. Some feeders have found it more profitable this year to put added weight on low-grade, cheap cattle, but from the market standpoint this does not solve the problem of an adequate supply of good beef when fed cattle runs are limited.

As the cattle situation looms up at the present time, it would seem that during the balance of the year there will be no such plentiful offerings of fancy heavy cattle as have characterized the runs during the first seven months. Indeed, there may be a sufficient shortage of these grades to force prices for fancy fed cattle considerably higher to satisfy the trade demanding this grade of meat, even though this trade is limited in volume. On the other hand, there promise to be plenty of cattle to take care of consumptive needs, even though the quality of much of the beef will hardly grade above good and much of it medium.

Solving the Retail Overhead Cost Problem

Food reaches the American consumer through nearly a half million retail outlets, the exact number according to the recent Census of Distribution being 497,715. These stores have an annual sales volume of more than $11,000,000,000, which is 22 per cent of the total retail sales of the country.

These retail food outlets include 46,600 retail meat markets doing a total business of nearly $1,250,000,000 annually. In the aggregate this looks large, but it means that the average annual sales per market is only $26,000. As a considerable percentage of these markets do a larger business than this, many markets must average well under this modest figure.

This low volume per store immediately presents the problem of heavy overhead costs, which place a heavy burden on the price per pound of meat, raising the cost to the ultimate consumer to a point which has tended to reduce per capita consumption of meat.

All of this occurs without any profiteering on the part of the retailer. He has no alternative other than to spread his costs out over his volume. His earnings are limited by the competition he is forced to face and the prices he must meet. If this is not too keen or if it can be overcome in some way, the retailer is assured a fairly good return. At best, however, it means that the price of meat at the retail market cannot reflect correctly the wholesale price or the price received by the farmer for the meat animals he markets.

This is an economic situation the solution to which has not yet been found. The answer would seem to lie in the complete food store, where large volume would reduce overhead and where no major food product would be required to bear an undue portion of operating costs.

The rapid development of these general food stores to replace the specialized store is improving the situation. When more packers utilize their manufacturing and distribution facilities in the handling of additional food lines—then the cost highway between the producer and the ultimate consumer will be shortened still more.

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Practical Points for the Trade

Curing Legs of Mutton

At this season of the year, when fresh meat is plentiful, mutton often finds a slow outlet. One packer wants to cure mutton legs and asks how this is done. He says:

Editor The National Provisioner:

I am killing a good many lambs and now and then some sheep, but find a very slow outlet for the mutton. We have a trade that would take cured mutton if it were available. Can you tell us how to cure mutton legs?

In curing mutton legs some cure in brine and others give them a dry cure after holding in salt brine from 10 to 12 hours. The legs may be cured with the bone in or they may be boned.

Preparing Mutton Legs.

An English method of preparation of mutton legs is as follows: To 10 gallons of a plain pickle of 65 degs. strength add 8 oz. of saltpeter and 1 lb. of good grade curing sugar.

Place the legs in this pickle for seven days then take out and pack closely together on a slab in a cool dark place and leave them for eight days. At the end of the curing period wipe with a damp cloth wrung out of hot water and hang in a cool dry place to dry. Hind legs with the feet cut off are used for this type of mutton ham.

In this country the regulation cut mutton leg is used for curing. These are ordinarily separated from the loin at the point of the last lumbar vertebra. Extra care should be used in splitting so that the tail bone will be evenly split.

Saw off the leg about one inch below the knee joint. Start the knife at the aitch bone, following the leg bone down to the point, then remove the tail bone as free of lean meat as possible. Round the flank and cushion, giving the butt a trim silimar to that of a long-cut ham.

The finished mutton leg resembles a long-cut pork ham in appearance. The minimum weight of the trimmed legs is usually around 7 lbs., the take-off amounting to 14 to 15 per cent.

Curing the Meat.

In curing, place in 100 deg. plain pickle over night. Then take out and rub with the following mixture:

91 per cent vacuum pan salt
4 per cent granulated sugar
5 per cent saltpeter.

Rub the legs thoroughly with this mixture. Sprinkle some of it over the bottom of the barrel or tierce in which the legs are to be cured, then pack the legs just as long-cut pork hams would be packed, that is with the butt up and the shank downward.

Overhaul on the twelfth day, rubbing again with the same mixture. The cure usually requires about 17 days. The legs are then taken out, wiped with a damp cloth and hung in the dry room. Do not hang so they will touch but allow plenty of space for air circulation. The temperature of this room should range between 50 and 60 degs. F. and the air should be dry.

The hams will shrink during the drying process about 25 per cent. If they are to be packed and shipped, it is customary to wrap them in parchment paper and pack in layers of 12 legs to a box. Mutton takes the salt very quickly so that care must be exercised not to get the meat too salty.

Do you use this page to get your questions answered?

Preparing Cooked Salami

A sausagemaker who wants to market a cooked salami writes regarding it as follows:

Editor The National Provisioner:

We want to make cooked salami and understand you have a good formula for its preparation. May we have this, together with manufacturing directions?

The following has been found to be one very successful way of making cooked salami:

50 per cent fat-free fresh bull meat
30 per cent lean pork trimmings
20 per cent salted back fat

Seasoning:
3 lbs. salt
4 oz. saltpeter
6 oz. sugar
8 oz. black pepper, coarse ground
4 oz. coriander, coarse ground
1 oz. cardamom, fine ground
½ oz. bay leaves, fine ground
½ oz. garlic flour

Chop beef through fine plate of Enterprise machine, and the pork through the ¼-in. plate. Put the meat, seasoning, and ½ gal. second ham pickle (50 degs. strength and must be sweet) into the mixer and mix for about 3 minutes.

Spread on shelves or tables in cooler, in layers not more than 8 inches thick, and leave for 48 hours. Cooler should be at 38 degs.

Have the back-fat cut up in fine strips, put in the cutter with the meat and chop until the fat is like peas.

Stuff in selected beef middles, all one length and size. Have the cooking vat at 160 degs., using a little certified color in the water. Cook for 35 minutes, keeping the sausages under the water all the time. Hang in smokehouse at 115 degs. with some draft, until the sausage is dry and has a good color. After coming out of smokehouse hang in dry room at 45 to 50 degs. They are then ready for the trade.

TO HELP IN MEAT EXTENSION.

K. F. Warner, animal husbandman in meat investigations, Bureau of Animal Industry, has been appointed specialist in meat extension work under a cooperative arrangement made by the Bureau of Animal Industry and the Office of Cooperative Extension Work. In addition to giving assistance to the state extension services in the preparation and preservation of meat in connection with the "live-at-home" programs, he will aid in bringing to the attention of livestock raisers the relationship between meat quality and production practices.

Casings from Overfed Hogs

A packer complains of large losses of hog casings produced from hogs slaughtered soon after heavy feed. He says:

Editor The National Provisioner:

We kill a large number of truck hogs at our plant the same day they arrive, and these hogs are full of feed. We have trouble with the casings, as they seem to be very tender. If the hogs are held over until the next day the casings are all right.

Can you suggest a remedy?

This packer suggests his own remedy for overcoming the trouble he is having with hog casings.

The practice is rather general of giving hogs a full feed before they are marketed, which means that feed and water can be sold at the same price per pound as live hog. This is particularly evident with truck hogs, as the distance from the farm to the packinghouse is short.

The surest way to overcome the trouble is to hold the hogs for a period before they are slaughtered, giving them access only to water during the holding period. This will give the intestinal tract time to clear.

The other remedy—one less easy of application—is to penalize the shipper for "fill," making a reduction in the price paid for the hogs to cover the weight of the fill, which can be found by experiment also to cover such loss as is experienced in casings and in the handling of the viscera on the killing floor.

HELPING LARD SALES.

Pure lard and its merits, including the secret of the perfect pie maker, constitute the text of three leaflets done in color issued recently by the Institute of American Meat Packers. The first of these is entitled "Pure Lard—the Old Time Delicious Shortening." This outlines some of the merits of lard and gives tested recipes for the preparation of peach shortcake, fudge squares, blueberry muffins, hot griddle cakes and panfried chicken.

The second, "The Perfect Pie Maker Tells Her Secret," discusses the advantage of lard in pastry making and gives recipes for apple, lemon meringue and cherry pie.

The third, "The Merits of Pure Lard," tells some lard facts not so familiar to the present generation of housewives as to their mothers and grandmothers, including tested recipes for oatmeal drop cookies, biscuits and apple turn-overs.

Most any housewife would be glad to have these and to try the recipes given. Packers can use these leaflets for distribution to consumers through retailers, space being left on the back page for the company imprint or the name of the dealer, as preferred. The leaflets can be obtained at a cost of $9.90 per thousand—less than 1c each.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

MEAT PLANT ACCIDENTS.

(Continued from page 21.)

industries. Can we console ourselves with the explanation that hazards in our industries are more numerous than in others? Members in the construction, lumber and woodworking, petroleum, steel and cement industries averaged fewer lost-time accidents per million hours worked than those of us in the packing industry, and cement, steel, and petroleum bettered the average frequency rate of our tanneries and leather plants. In 1919 the cement industry had an average frequency rate of 43.47 which, year-by-year, was steadily reduced until in 1929 their rate was only 9.54. I believe we can accomplish similar results.

We are having too many temporary disability accidents. In industry as a whole, one employee out of every 1,888 was killed or totally disabled during 1929. In the packing industry, however, only one out of every 5,156 was a fatality and in the tanning and leather industry, only one out of 2,953. Comparisons on this basis show that fatalities are not as numerous in our industries as in most. Only one employee out of every 1,074 in our tanning and leather group suffered a permanent partial disability accident during 1929 in comparison with one out of every 430 for industry as a whole. The comparison is not so favorable for the packing industry in which one out of every 333 employes lost or suffered the impairment of some member of the body. The frequency of accidents in the packing industry may be emphasized by the fact that one out of every seven employes had a temporary disability accident last year. By reducing our minor accidents, we are also eliminating possibilities for serious injuries—one man may slip and fall with no serious injury but another may be carried away with a broken leg.

Individually, favorable experience was achieved during 1929 by more members in our section than the average accident rates of each group indicate. We have 7 tanneries and leather establishments that achieved frequency rates less than 9.0 during 1929. Eight other plants in this industry had rates ranging between 10 and 19.9; in other words, almost half of this group that reported for 1929 had rates less than 20.0, although the average rate for the entire group was 31.55. These good records were made by plants employing from 30 to over 1,000 people.

Accidents Few in Some Plants.

The best records in the meat packing industry were made by four plants ranging in size from 70 to over 1800 employes with frequency rates less than 20.0. Individual records in that group of our section show that 12 organizations out of 18 had rates less than the average of 55.94. It is evident that those with rates higher than 55.94 had experience which was distinctly out of line with most of the industry. Perhaps unusual conditions, which may be temporary, account for some of these high rates, but should we not investigate accident conditions more closely in our plants?

Though the 1929 severity rate for the tanning and leather industry last year was 1.60, severity rates less than 1.0 were reported by 85 per cent of the group. Similarly, 11 of the 19 reporting plants in the meat packing industry had rates less than 1.0 in comparison with an average of 1.47. In 1928 this branch of our section had an average severity rate of 2.06; no plant reporting for 1929 had a rate higher than 1.74. It is apparent therefore, that serious accidents were limited to comparatively few plants in both industries.

The interest which our members are taking in their accident prevention work is reflected by the steady increase in reporting establishments each year since 1926. That year 11 tanning and leather manufacturing establishments reported an exposure of just over 15,000,000 man-hours, but in 1929, the group was represented by 34 plants with over 28,000,000 man-hours. Only five meat packing establishments with an exposure of slightly over 4,000,000 man-hours reported for 1926 in comparison with 18 establishments with over 100,000,000 man-hours reporting for 1929. We are getting a more and more reliable cross section of the accident situation in our industry each year. The officers of your section appreciate your cooperation in determining the improvement the section is making in its accident prevention activities.

Accurate Records Valuable.

Proper accident records are an essential part of each member's safety activities because—

(1) Good judgment on safety policies and methods can be successfully based on the facts disclosed by the "Where, when, what, and why" of accidents in your records.

(2) They furnish the safety man with information of interest to foremen and workers and aid him to secure their cooperation.

(3) He knows definitely the progress he is making in reducing accidents.

(4) He can ascertain his safety among other plants in his industry.

(5) The contribution of annual records to the National Safety Council survey of the accident situation in the section is not only an expression of interest and cooperation in the work of our group but a contribution of information of mutual benefit.

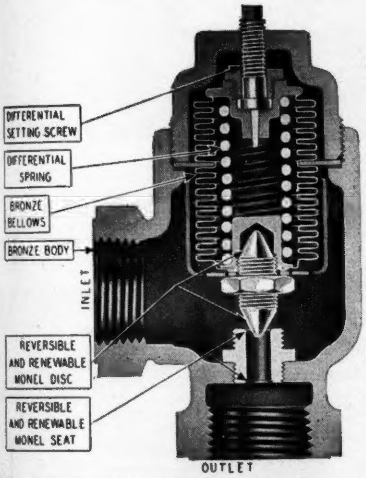
For Purchasing Departments

THERMOSTATIC STEAM TRAP.

Steam traps are necessary in the meat packing plant. They are among the oldest automatic devices in use and have been improved continually, until now they are about as reliable in operation as it is possible to make a mechanical device.

A new trap with unusual features is shown in the accompanying illustration. Several outstanding claims are made for it. The differential setting, it is said, makes it possible for this trap to discharge condensate at a temperature corresponding to a uniform differential pressure from 0 to 20 lbs. below the operating steam pressure. If the trap is set to discharge condensate at a temperature corresponding to as much as 20 lbs. less than the operating steam pressure, it will discharge the condensate at this differential regardless of whether the steam pressure is 50 lbs., 75 lbs., or 125 lbs. and without any further adjustment of the differential setting.

When the differential setting screw is all the way up on the trap, there is no tension on the spring, and the trap will discharge condensate from 1 to 2 degs. below the temperature of the operating steam. When tension on the spring is applied, by simply turning down the setting screw, a mechanical pressure is created on the inside of the bronze bellows which aids the vapor pressure developed in the bellows to close the valve. Thus the amount of mechanical pressure exerted by the spring determines whether the trap will close at the temperature of the operating steam or 5, 15 or 25 degs. below this temperature; and, in reverse effect, whether it will open to discharge condensate at 1 to 2 degs. below the operating temperature of the steam or at 7, 17 or 27 degs. below that temperature.



FIXES THE TEMPERATURES.

An interesting feature of this steam trap are the reversible seats and discs, both of which can be reversed when worn. The trap can be set to discharge condensate at a temperature as much as 20 lbs. less than the operating steam pressure.

Another interesting feature is the reversible and renewable monel metal seats and discs. The traps are being manufactured in one size only—1 in. The valve opening is 5/16-in. Only one set of replacement parts, therefore, is required for any application within the capacity of the trap. It is being manufactured by the C. J. Tagliabue Mfg. Co., Brooklyn, N. Y., whose recording and controlling instruments are well known.

STEDMAN OPENS NEW OFFICES.

New offices have been opened in Pittsburgh, Pa., Charleston, W. Va., Kansas City, Mo., Chicago, and Vancouver, B. C., by Stedman's Foundry and Machine Works, Aurora, Ind., manufacturers of swing hammer crushers, grinders, pulverizers and shredders.

Groggin & Mills are the Stedman Chicago representatives. They are located at 407 S. Dearborn st. In Pittsburgh the Stedman line is being handled by Louis Mardage. His office is at 710 Park Bldg. J. Y. Riffle, 811 Peoples' Bank Bldg., is representing the company in Charleston and S. D. Calloway, 3029 Roanoke rd., is handling the company's business in Kansas City. In Vancouver, the Stedman representatives are Brown, Fraser & Co., Ltd., 1150 Homer st. A new catalog describing the Stedman line has recently been issued.

NEW STAINLESS STEEL.

A new free-cutting, stainless steel, Enduro F C, one of the most recent additions to the stainless steel family, is described in a pamphlet issued recently by the Republic Steel Company, Massillon, O. This product was developed, it has been explained, to meet the demand for an alloy combining the free cutting qualities of Bessemer screw stock with corrosion and heat resisting qualities. A typical analysis of the product, its physical properties, instructions for working it and its applications in industry are features of the pamphlet.

CELLOPHANE PRICES REDUCED.

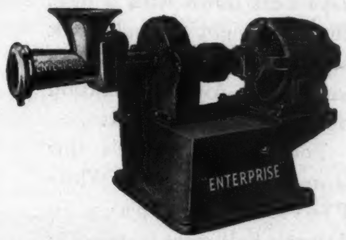
Another reduction in the price of both plain and moistureproof Cellophane, effective August 1, 1931, has been announced by the Du Pont Cellophane Co. This is the thirteenth reduction since the manufacture of Cellophane was started by the du Pont organization seven years ago. In commenting upon the announcement, officials of the company stated the lower price was made possible by recent wide adoption of Cellophane in the cigarette field, as well as increased usage by the baking, textile and other industries. A new plant is under construction at Buffalo to provide additional production capacity.

IMPROVED DESIGN CUTS COST.

When the fundamental principle for performing a meat processing operation most efficiently has been discovered, improvements can be made only in refining details if it be a method or process, or perfecting design and construction if it be a machine.

And this is just what is occurring with much of the equipment in use in meat plants. Fundamental principles having been established, manufacturers have set themselves to the task of refining and improving their designs. Longer life, reduced maintenance cost, less liability of production interruptions due to breakdowns and smaller unit production costs are resulting.

Among manufacturers to announce recent improvements in general designs and construction of machines is the Enterprise Manufacturing Co., Philadelphia, Pa. Its new Enterprise chopper, No. 1466, recently placed on the market, possesses features that heretofore have not been employed by this company in machines of this type, and that have been incorporated with the aim of increasing its reliability, long life, while reducing the cost per pound of chopped meat produced.



NEW ENTERPRISE GRINDER.

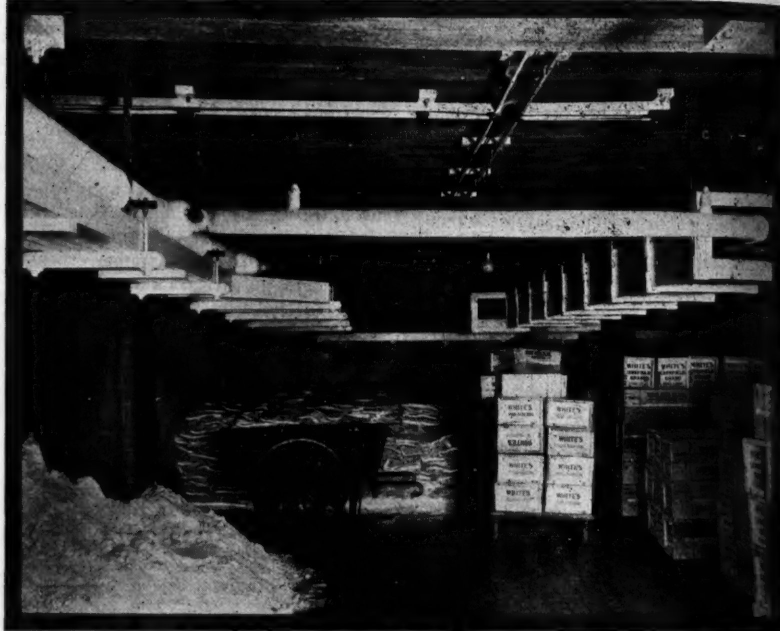
Features of design are helical cut gears running in oil in a sealed gear case, oversize shafts and large roller and ball bearings. Oil can not leak out of the gear case and meat juices cannot get in. The machine is said to be exceptionally quiet in operation.

Among the improvements in design and construction of the machine listed by the company are the following: All steel gears, helical cut. These run in oil in a sealed gear case. Both main drive and pinion gear shafts are oversize and are mounted in large roller bearings at both ends for side strain. The main thrust is taken up by a self-aligning ball bearing. The motor is direct connected to the pinion shaft by a flexible coupling, which takes up any strain and in which any wear can be taken up.

The entire mechanism is in a solid gear case so constructed that oil cannot leak out or meat juices get in. A feature of this entire construction, it is said, is unusual quietness when the machine is operating. The machine is equipped with the Enterprise cutting group.

The chopper has a height of 47 in., a width of 45 in., a length of 83 in. and is operated by either a 15, 20 or 25 h. p. motor. It will handle either bull meat or frozen meat, has a capacity of 8,000 lbs. per hour, single cut.

Georgia Heat doesn't spoil food guarded by CORK



No chance for heat to enter here! This salt meat room of the White Provision Company in Atlanta, is well protected by Armstrong's Corkboard—6 inches on the outside walls and 4 inches on interior walls.

SUMMER days grow hot in Georgia. The sun's rays beat down with a heat that goes right through brick and wood. But food must be kept fresh. And refrigeration does it—helped by cork.

For instance, there's this storage room of the White Provision Company in Atlanta. Salt meat is stored in this room before shipping. Concrete and brick form the structure of the building—6 inches of Armstrong's Corkboard on outside walls and 4 inches on interior walls keep out unwanted high temperatures.

Heat passage is effectively retarded by cork. Its cell structure offers a perfect barrier. And this same cell formation stops that other enemy of insulation, moisture. Where some materials absorb dampness and quickly become useless for insulation purposes, cork's cells are practically water-tight. Decay and rot can't touch cork.

Armstrong engineers have been working with insulation for many years. They know the methods of installation that time have proved best suited for refrigeration. They know the material—know where it can serve best. They'll be glad to consult with you on the kind and quantity of insulation you need for low-temperature work. And there is no obligation involved in this advice. Why not drop us a line today? Address Armstrong Cork & Insulation Co., 952 Concord St., Lancaster, Penna.; Canadian offices in Montreal, Toronto, and Winnipeg.

Wherever refrigerating machinery needs cold lines, Armstrong's Cork Covering, in 3 thicknesses, provides ideal pipe insulation. "Icewater" thickness is used for temperatures as low as 35° F., "Brine" thickness to 0° F., and "Special Brine" thickness as low as 25° below zero F.

Armstrong's (A) Product

Lard Room of the White Provision Company, guarded by 4 inches of Armstrong's Corkboard.

Armstrong's Corkboard Insulation

THE STANDARD INSULATION FOR ALL REFRIGERATION

Refrigeration and Frozen Foods

NEW COLD PACK PROCESS.

Experimental work on methods of preserving berries by the cold pack method, carried on during the past two years by the Horticultural Products Department of the Oregon State College in cooperation with the Hood River Apple Growers' Association and the Gresham Berry Growers' Packing Association, have been completed recently. The result is a new cold pack process for the preparation of berries to be handled by the retail trade, according to E. H. Wiegand, head of the Horticultural Products Department.

This new method of preserving by freezing, says Mr. Wiegand, will bring all types of cold pack berries into the home with practically all of the characteristics of fresh fruit. The usual wilted appearance of berries after they come out of the usual cold storage has long been a retarding factor in placing fruit thus handled on a more successful commercial basis. However, the new process is designed to retain in the fruit all of its firmness, color and flavor.

Almost every conceivable combination of packing and freezing in dry sugar, sugar syrup, quick freezing, slow freezing and changed rates of storage temperature were tested. The method finally decided on as giving the best results includes the use of a combination of sugar syrup, cool storage for at least 24 hours and the usual low temperature final freezing. The process differs from some others in the use of cool storage before freezing.

The syrup, which is the usual 60 degree Balling by weight, is prepared and handled in the ordinary way. After the fruit has been placed in vacuum tins in the usual manner, it is taken to cool storage where it is kept at about 30 to 31 degs. Fahr. It is during this cool storage period that the sugar works into the berries.

Sugar has a remarkable ability for fixing the flavor, aroma and color of the berries, Mr. Wiegand explains. When the syrup penetrates through the berries before they are frozen, the fruit comes out of its frosted state months later with all of the attractiveness and fragrance of the fresh fruit, plus the desired added sweetness. By comparison the fruit packed in dry sugar or frozen hard at once has a flat flavor when taken out of storage. Tests were also made with fiber cartons and vacuum packed tins to determine which was the better for cold packing berries. Both are being used commercially.

COLD STORAGE OF HIDES.

Hides and skins may be kept in cold storage indefinitely, it has been determined, as a result of experiments made recently in the research laboratory of the Tanners' Council of America. A report of these experiments was made by Frederick O'Flaherty at the twenty-eighth annual meeting of the American Leather Chemists' Association held in Philadelphia.

Fresh hides and skins obtained shortly after slaughter were used in the tests and each experiment was repeated carefully and duplicated. A portion of each hide and skin was cured in salt in the usual manner for comparison with the other portion kept in cold storage. The results of the experiments were summarized by Mr. O'Flaherty as follows:

"In no instance did we see any damage done to skin or hide that we could directly attribute to low or sub freezing temperatures.

"Keeping of skins or hides at low temperature has a tendency to dehydrate the tissue which also aids in hide preservation.

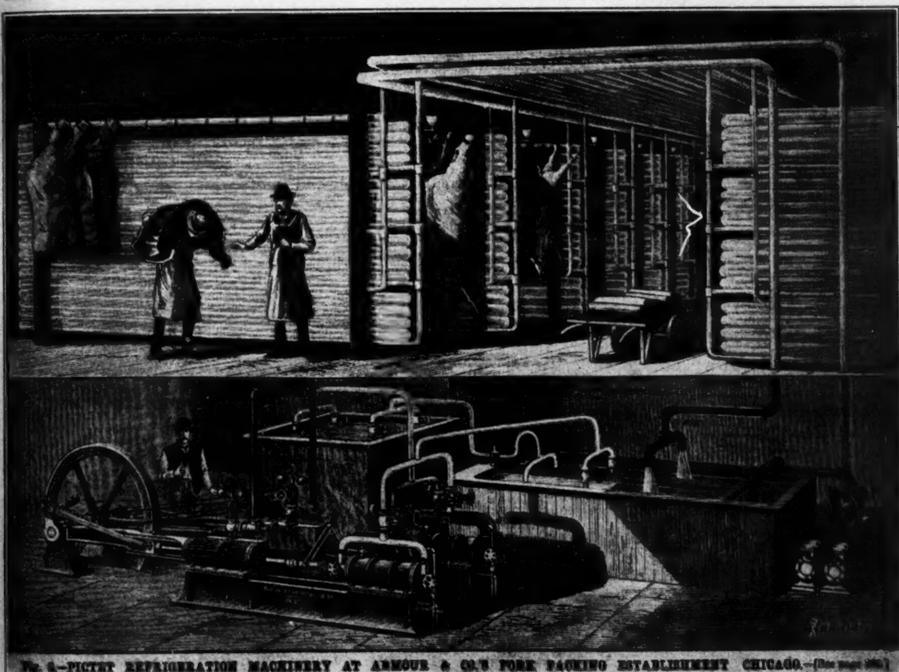
"Continued preservation at sub freezing temperatures causes the skin to become stiff, hard and less pliable. This is modified by the moisture content and atmospheric conditions; when skins in this condition are worked (flexed, folded or unfolded) there is a rupture or tearing of certain of the tissue components.

"Best results are obtained in soaking of skins that have been held at low temperatures when the skins are allowed to stand for two to four hours at room temperatures before being placed in soak water.

"Skins preserved by low temperatures should probably be soaked in dilute salt water to give the same result as is obtained when salt cured skins are soaked in water.

"The combination of salt cure and preservation at sub freezing temperatures is more effective than either one method alone.

"Our investigations covered the results only of soaking and lining of



WONDERFUL INVENTION THAT REFRIGERATED MEATS IN 1882.

Old timers—and new timers, too—will be interested in this illustration of a meat plant cooler as it was constructed in 1882. Trolleys apparently were unknown. When a carcass was on the hook it was there to stay until it was wrestled off by main strength and back power.

It would seem, too, from the amount of brine piping in comparison with hanging space, that the system was none too efficient, or perhaps not much faith was placed in it. But these early compressors worked, and were the forerunners of the efficient machines and methods in use today.

This illustration originally appeared in the December 16, 1882, issue of the Scientific American. It was one of two depicting the application of a new refrigerating system—the Pictet ice machine—printed on the front cover. A full story of the operation of this "wonderful invention" appeared on the inside pages, together with an endorsement by Armour and Company, in whose plant the equipment operated. (Courtesy Armour Magazine.)

skins and hides preserved by low temperatures but this does not cover what their effect would be upon finished leather."

REFRIGERATION NOTES.

Scobey Fireproof Storage Co., 315 N. Madina st., San Antonio, Tex., is planning a 1-story, brick, 48x80-ft. cold storage plant.

Alabama Ice Co., Jacksonville, Ala., is planning the erection of a refrigeration and storage plant.

W. D. Naman, S. Naman and Henry Krum, Fresno, Cal., will erect a precooling plant at a cost of approximately $100,000.

Consumers Ice & Cold Storage Co., Sacramento, Cal., is completing a $100,000 addition to its car-icing plant.

United States Cold Storage Co., Chicago, plans early erection of a 9-story refrigerating and cold storage plant, plant and machinery to cost in the neighborhood of $1,000,000.

Crossfield Ice Co., Barnesville, Ga., have opened a modernly equipped ice manufacturing plant.

Continental Ice Co., Silvis, Ill., has completed improvements to its ice-making plant costing $100,000. Daily capacity is now 300 tons.

Biederwolf Coal & Ice Co., Monticello, Ind., is planning installation of additional compressors and other ice-making machinery.

Dubuque Packing Co., Dubuque, Ia., is planning the installation of a new refrigerating system to cost in the neighborhood of $100,000.

Wilson & Co., is planning alterations to its cold storage plant at Asbury Park, N. J., at a cost of about $40,000.

J. B. Witt, together with several other men, has incorporated the Witt Ice & Gas Co., Estancia, N. M., to erect a carbon dioxide ice plant.

John Aiello brothers are making plans for a 4-story refrigerating plant at Grand and Market sts., Albany, N. Y., to cost about $32,000.

Eamus Ice & Storage Co., Pennsburg, Pa., has leased a plot of ground upon which will be erected a 15-ton subsidiary ice plant.

M. T. Lytle and Roy Cloyd are planning the erection of an ice-making and cold storage plant at Jonesboro, Tenn.

O. & O. Meat Co., Okanogan, Wash., has equipped its abattoir with a new cooling system.

REFRIGERATION SAFETY.

Program for the refrigeration section of the twentieth annual Safety Congress, to be held in Chicago, October 12 to 16, 1931, has been announced by Secretary Edward N. Fox. The section will hold sessions on the mornings of October 13, 14 and 15, the first being a joint session with the chemical section. The program follows:

Tuesday Morning, Oct. 13.—"The Hazards of Chemical Waste and Their Safe Disposal," by E. S. Besselievre, sanitary engineering division, The Dorr Co., Inc., New York City; "Dry Ice," by D. H. Killeffer, public relations manager, Dry Ice Corp. of America, New York City; "Other Chemeical Refrigerants," by Prof. Ward V. Evans, head of the chemistry department, Northwestern University, Evanston, Ill.

Wednesday Morning, Oct. 14. — "Safety in Design and Installation of Refrigerating Machinery," by Alvin H. Baer, president of the American Society of Refrigerating Engineers; "Safe Practices in the Operation and Maintenance of Refrigerating Plants," by George B. Bright, president of the George B. Bright Co., Detroit, Mich.; "The Economy of Good Surgery," by Dr. C. R. G. Forrester, Chicago.

Thursday Morning, Oct. 15.—"Safety Measures in Cold Storage Plants," by T. A. Adams, The Manhattan Refrigerating Co., New York City; "Cold Storage," by W. M. O'Keefe, executive secretary of the cold storage division, American Warehousemen's Association; "Ice Cream," by a speaker to be announced; "Ice," by Paul R. Pearson, general manager of ice operations, Consumers Co., Chicago; "Car Icing," by A. L. Blatti, The Railways Ice Co., Chicago; "The Conference Method of Safety Instruction," by O. H. Day, director of vocational education in the Kansas City public schools.

PRODUCE IN COLD STORAGE.

Cold storage holdings butter, cheese, eggs on Aug. 1, 1931, with comparisons, by U. S. Bureau Agricultural Economics:

	Aug. 1, 1931. M lbs.	Aug. 1, 1930. M lbs.	5-yr. av., Aug. 1, M lbs.
Butter, creamery	115,179	145,061	138,684
Cheese, American	68,516	88,749	76,503
Cheese, Swiss	5,839	6,334	5,742
Cheese, brick and Munster	666	1,452	1,764
Cheese, Limburger	717	1,453	1,563
Cheese, all other	.8,376	10,911	9,361
Eggs, cases	9,503	11,198	10,249
Eggs, frozen	114,609	116,272	84,532

JUNE HORSE MEAT EXPORTS.

Horse meat exports from the United States during June totaled 335,278 lbs., with a dollar value of $25,246, according to the U. S. Bureau of Foreign and Domestic Commerce. Of this total Sweden received 117,120 lbs. of pickled and a combined total of 110,656 lbs. of the dry, salted and smoked meat. Consigned to the Netherlands were 63,714 lbs. of pickled and 26,590 lbs. of the dry, salted and smoked. Norway's total of the pickled was 11,940 lbs. and 4,758 lbs. of the dry, salted and smoked, while 500 lbs. of the pickled meat were sent to Japan.

BELGIAN HOGS INCREASE.

The marketing of from 30 to 40 per cent more Belgian hogs this year than a year ago has resulted in a dull market for American pork products in that country. Little or no business was done in fat backs during June, with only a few sales reported on 6/8 picnics at prices ranging from $24.00 to $24.50 per 100 kilos. With the increase in price to $27.00 business on this commodity came to a stop.

Demand for American lard was negligible, due to the abundance of Belgian and Dutch pure lard, which undersold the American product by about $4.00 per 100 kilos.

ARGENTINE MEAT EXPORTS.

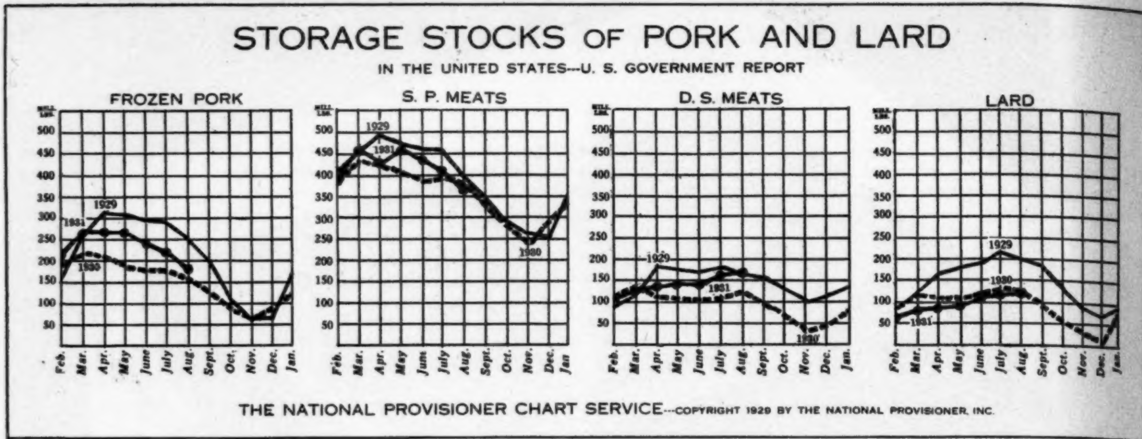
Exports of meat from Argentina during the first six months of 1931 totaled 292,816 tons, compared with 312,258 tons in the same period of 1930. Tallow exports, on the other hand, were larger. Exports in the 1931 period totaled 28,924 tons, compared with 26,150 tons in the 1930 period.

Of the meat exported in 1931, 48,226 tons was frozen beef, practically 7,000 tons less than in 1930; 172,606 tons chilled beef, which was about 6,000 tons more than in 1930.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on Aug. 1, 1931, with comparisons, by U. S. Bureau Agricultural Economics:

	Aug. 1, 1931. M lbs.	Aug. 1, 1930. M lbs.	5-yr. av., Aug. 1, M lbs.
Broilers	6,324	8,274	6,818
Fryers	1,747	2,492	1,763
Roasters	3,362	6,857	6,454
Fowls	7,116	7,101	6,559
Turkeys	2.774	5,883	5,701
Miscellaneous	15,087	16,360	13,974



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of storage stocks of meat and lard during the first seven months of 1931, compared with those of 1930 and 1929.

Stocks of frozen pork and pickled meats declined during July, this decline being seasonal, but sharper than that which took place in July, 1930. Throughout most of the year frozen pork stocks have ranged between those of 1929 and 1930 and are still slightly above those of a year ago. Lard stocks, on the other hand, have been below those of either year but at the end of July were slightly in excess of the stocks of August 1, 1930. The situation in dry salt meats has been difficult for a long time and has been aggravated further since the beginning of the month by the bearish government cotton reports, indicating possible curtailed demand for this class of meat in the Southern trade.

Five million pounds less pork went into the freezer during July than in the same month a year ago and 14,000,000 lbs. less meat into pickle. Slightly more went into dry salt cure during the month than in July, 1930.

Frozen Pork.—The smaller hog runs and the more limited supplies of light weight cuts made it necessary to draw on freezer stocks to meet consumptive demand. There was a limited amount of trading in the open market on these frozen cuts but large quantities moved through processing channels.

S. P. Meats.—The decline in stocks of pickled meats was particularly evident in hams. The consumptive trade on smoked meats was large and there was considerable trading on the open market to supply this need. Stocks dropped below those of one and two years ago and below the five-year average on August 1.

D. S. Meats.—While stocks of dry salt meats increased during the month and are now well above those of a year ago, they are still only approximately 7,000,000 lbs. over the five-year average on August 1. Accumulations of dry salt bellies are large and selling pressure is evident in all directions, including the option markets in the pit.

Lard.—Lard production has been large due to the long feeding period shown by a considerable percentage of hogs marketed and to the fact that many cuts ordinarily going into dry salt cure are finding a better outlet through the lard tank. Domestic trade during August was slow and the foreign outlet has been curtailed sharply, owing to competition from Danish, Dutch and German lard, as well as cheap vegetable and fish oils used in margarine and compound manufacture abroad.

STOCKS IN COLD STORAGE.

The figures for storage stocks on which the chart on this page is based are as follows:

1928.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	165,221	370,442	119,497	83,780
Feb.	263,707	460,266	159,769	121,354
Mar.	322,542	496,478	177,887	164,755
Apr.	323,403	496,322	178,012	164,506
May	306,951	480,069	173,652	173,088
June	289,825	459,878	169,663	186,073
July	285,720	453,342	174,969	214,465
Aug.	245,714	408,908	164,473	204,939
Sept.	174,206	352,630	155,990	178,226
Oct.	103,749	285,553	125,904	126,810
Nov.	66,049	264,317	101,173	82,432
Dec.	66,595	293,712	101,183	67,015

1929.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	151,811	375,217	143,011	85,217
Feb.	245,798	424,921	167,561	140,526
Mar.	291,050	473,916	179,776	173,864
Apr.	289,754	453,612	178,505	179,428
May	285,110	452,868	185,580	184,748
June	256,291	443,044	171,450	183,490
July	247,815	430,317	163,805	199,699
Aug.	229,930	412,571	172,294	203,931
Sept.	176,131	382,750	160,519	179,899
Oct.	119,204	342,038	139,256	153,690
Nov.	75,910	304,400	111,092	99,845
Dec.	84,667	316,280	88,782	68,517

1930.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	145,078	368,126	107,782	82,098
Feb.	178,766	392,915	116,568	92,676
Mar.	217,942	443,882	123,740	111,914
Apr.	206,417	430,926	115,653	105,067
May	189,092	411,705	110,303	104,905
June	176,851	392,403	105,913	115,270
July	174,347	395,806	108,230	120,957
Aug.	157,842	379,732	114,477	118,928
Sept.	124,648	329,074	97,237	88,868
Oct.	92,305	283,979	71,143	59,782
Nov.	64,127	249,485	43,194	36,211
Dec.	77,158	285,824	48,573	31,189

1931.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	122,994	328,010	70,188	51,434
Feb.	215,599	397,942	107,817	62,850
Mar.	271,068	453,042	129,278	74,977
Apr.	269,599	432,699	141,244	78,456
May	265,876	453,500	148,179	94,897
June	215,766	403,898	156,476	115,873
July	181,214	365,235	168,360	122,239

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Aug. 1 to Aug. 12, 1931, totaled 3,582,830 lbs.; tallow, greases, stearine, none.

PORK AND LARD PRICES.

Average wholesale prices fresh and cured pork products, lard and compound Chicago, New York—July, 1931, with comparisons, figured by Chicago office U. S. Bureau Agricultural Economics:

FRESH PORK CUTS.

	—Chicago.—		—New York.—	
	July, 1931.	July, 1930.	July, 1931.	July, 1930.
Hams, Reg. No. 1.				
10-14 lb. average	$14.54	$18.50	$17.14	$22.78
Loins.				
8-10 lb. average	20.96	22.71	20.86	23.17
10-12 lb. average	19.53	21.53	19.74	22.11
12-15 lb. average	15.14	17.52	16.14	19.52
16-22 lb. average	10.77	13.21	13.46	15.58
Shoulders, New York Style, Skinned, No. 1.				
8-12 lb. average	10.73	14.82	12.00	16.40

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

Hams, Smoked, Regular, No. 1.				
8-10 lb. average	23.05	26.40	22.73	27.35
10-12 lb. average	21.95	26.00	21.43	26.85
12-14 lb. average	20.60	25.45	20.38	25.95
14-16 lb. average	19.10	25.45	19.65	25.20
Hams, Smoked, Regular, No. 2.				
8-10 lb. average	20.10	23.70	18.94	24.10
10-12 lb. average	19.10	23.70	18.25	23.15
12-14 lb. average	18.10	22.90	16.90	22.55
14-16 lb. average	17.10	22.90	16.70	21.50
Hams, Smoked, Skinned, No. 1.				
16-18 lb. average	19.50	27.75	19.90	26.95
18-20 lb. average	18.50	27.15	19.60	26.00
Hams, Smoked, Skinned, No. 2.				
16-18 lb. average	17.50	25.95	16.82	24.00
18-20 lb. average	16.50	25.90	16.32	23.00
Bacon, Smoked, No. 1 (Dry Cure).				
6- 8 lb. average	25.00	30.65	25.62	30.85
8-10 lb. average	23.50	29.55	24.70	29.45
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lb. average	18.00	23.40	19.28	23.95
10-12 lb. average	17.50	22.00	18.27	23.95
Picnics, Smoked, No. 1.				
4- 8 lb. average	14.00	16.70	13.90	17.00
Fat Backs, D. S. Cured, No. 1.				
12-14 lb. average	9.10	11.00	8.70	13.00
Lard, Refined, 1 Lb. Cartons.				
	9.45	12.00	11.00	14.00
Lard, Refined, Hardwood Tubs.				
	8.65	10.50	9.82	11.62
Lard, Substitute, Hardwood Tubs.				
	8.35	11.25	10.00	11.62

U. S. INSPECTED HOG KILL.

At nine centers during week ended Friday, Aug. 7, 1931:

	Week ended Aug. 7.	Prev. week.	Cor. week, 1930.
Chicago	69,892	65,871	108,16[illegible]
Kansas City, Kan.	11,294	11,408	18,50[illegible]
Omaha	31,851	29,472	37,9[illegible]
*East St. Louis	29,892	30,754	41,4[illegible]
Sioux City	18,439	17,861	19,0[illegible]
St. Paul	41,235	36,346	42,5[illegible]
St. Joseph	26,232	26,588	25,6[illegible]
Indianapolis	10,717	10,727	17,0[illegible]
New York and J. C.	30,064	30,928	19,3[illegible]
Total	269,636	260,005	329,6[illegible]

*Includes St. Louis, Mo.

Provision and Lard Markets

WEEKLY REVIEW

Trade Quiet—New Low Levels—Buying Power Light—Hog Movement Fair—Feed Crops Decrease.

The movement of the lard market the past week was slowly downward and new low levels were made. This action reflects the slow pressure of supplies, weaker oil markets and an unsettled feeling as to the feedstuffs situation. The decline in corn, particularly for the new crop months, suggests lower feeding costs, and this decline was paralleled by weakness in oats and barley. Mill feeds were also at new low levels and the demand was disappointing. Weakness in these feeds was partly due to an increasing flour output and sympathy with the decline in feed grains.

The government report on the feed grain crops was quite disappointing, particularly as to the sharp losses in corn as well as the loss in oats and barley. It had been quite generally expected that oats and barley in the northwestern states would show some results from the severe drought which has so materially affected the spring wheat crop, but the figures as given were unexpectedly small.

The total of 4,166,000,000 bushels for the three crops—corn, oats and barley—compares with 4,343,000,000 bushels for the five-year average of 1925-29. While the total of the feed grain crops is distinctly larger than last year, it is not as large as the previous five-year average. This may have quite a little bearing on the general situation as the season develops.

Export Interest Slow.

It is quite possible that wheat feeding may not be as large as last year, but owing to the low price of wheat and the relatively high price of old corn, it is believed that there will be considerable wheat feeding until the new corn is available.

Analysis of the wheat figures for the past year indicates a total wheat disappearance in the United States of 758,000,000 bushels, compared with 622,000,000 bushels for the preceding year. This increase is credited largely to the increased use of wheat for feeding. Part of this unexpected increase, apparently, it due to the large reduction in stocks of flour at the end of the season compared with the stocks at the beginning of the season.

Export interest is comparatively slow. Exports of lard for the past week were only 7,530,000 lbs. The total for the seven months is 351,345,000 lbs., against 429,215,000 lbs. last year, reflecting the disappointing fact that the lower prices for lard have not stimulated any increased foreign interest. The same situation applies in meats.

Exports of hams and shoulders for the seven months have been only 54,791,000 lbs., against 85,773,000 lbs. last year; bacon, 27,587,000 lbs., compared with 69,475,000 lbs. a year ago. The decrease in the exports of hams was largely to the United Kingdom where the loss was about 23,000,000 lbs.

Hog Receipts Small.

There was also a loss in bacon exports to the United Kingdom of 20,000,000 lbs. and 17,000,000 lbs. to other parts of Europe. Exports of lard show the greatest loss in the miscellaneous countries. Germany shows a decrease of 10,000,000 lbs.; Netherlands, 9,000,000 lbs. The United Kingdom showed an increase of 18,000,000 lbs.

Average price of hogs this week has not shown much change. The recent average has been about 2½c under last year and about 4½c under two years ago. Receipts of hogs last week at western points were nearly 40,000 under the corresponding period last year. Since March 1, the total has shown a decrease of 1,176,000 hogs. This tremendous falling off in the hog movement under normal circumstances undoubtedly would have had a decided influence on price levels, but with the abnormal conditions in all commodities it has had but moderate influence.

PORK—The market was rather quiet and without feature. Very little business was passing, and prices are quoted unchanged. At New York, mess pork was quoted at $21.75; family, $25.50; fat backs, $17.50@18.50.

LARD—Demand was reported fair in the domestic market, and export interest, while still only moderate, shows some signs of improvement. At New York, prime western was quoted at $7.55@7.65; middle western, $7.30@7.40; New York City, 7⅛c tierces, tubs, 7½@7¾c; refined to the continent, 7⅞c; South American, 8⅛c; Brazil kegs, 8⅞c; compound, car lots, 9¾c; smaller lots, 10⅛c. At Chicago, regular lard in round lots was quoted at September price, loose lard 60c under September and leaf lard 90c under.

See page 41 *for later markets.*

BEEF—The market was dull and featureless. At New York, mess was nominal; packet nominal; family, $12.00@13.50; extra India mess nominal; No. 1 canned corned beef, $2.25; No. 2, $4.75; 6 lbs. South America, $16.00; pickled tongues, $60.00@65.00 per barrel.

Heavy Hogs Show Cutting Losses

Considerably increased receipts of hogs at Chicago resulted in a break in the live price toward the end of the week from the $8.00 top recorded on Monday on well-finished light hogs. This increase in numbers was not reflected at all markets, the 11 principal points receiving only 12,000 more than a week ago. The receipts were 18,000 under those of a year ago and 68,000 under the same period of 1929.

Scarcity of good lightweights has held the price on these hogs up as demand for loins and some other light cuts is strong in relation to supply. The differential between lightweight and heavyweight loins ranged from $6 to $8 during the week.

Receipts reflected a good many unfinished hogs from the spring pig crop, apparently marketed in an effort to anticipate fall runs and lower prices.

The volume of lightweight product moving into consumptive channels has been good but cuts from heavy hogs, particularly dry salt meats, have been in slow demand and accumulations are marked as indicated by the government report of storage stocks on August 1 issued during the week.

The following test, worked out on the basis of live hog costs and product values at Chicago during the first four days of the weak as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE show a cutting profit on the lightest average but increasingly heavy cutting losses on the heavier weights.

In the following test, summer yields of hogs are used, an offal credit of 20c per hundredweight is allowed and costs ranging from 55c per cwt. in the lightest average to 49c per cwt. in the heaviest with ½ of 1 per cent allowed for condemnations, death losses, etc. Each packer should substitute his local costs and credits in working out the test.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	275 to 300 lbs.
Regular hams	$1.87	$1.71	$1.64	$1.54
Picnics	.59	.53	.49	.33
Boston butts	.58	.58	.58	.58
Pork loins	2.33	2.09	1.55	1.16
Bellies, light	1.23	1.18	.73	.25
Bellies, heavy	....	....	.28	.59
Fat backs	....	.08	.19	.27
Plates and jowls	.08	.10	.14	.16
Raw leaf	.11	.13	.13	.13
P. S. lard, rend. wt.	.83	.80	.78	.72
Spare ribs	.08	.10	.11	.11
Regular trimmings	.11	.14	.15	.15
Rough feet	.03	.03	.03	.03
Tails	.01	.01	.02	.01
Neck bones	.02	.03	.01	.02
Total cutting value (per 100 lbs. live wt.)	$7.87	$7.55	$6.81	$6.05
Total cutting yield	64.70%	67.45%	69.50%	70.50%

Crediting edible and inedible offal to the above total cutting values and deducting from these sums the cost of live hogs plus all expenses, the following results are shown:

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	275 to 300 lbs.
Profit per cwt.	$ .13	....	....	....
Profit per hog	.22	....	....	....
Loss per cwt.	....	$ .27	$ .74	$ .67
Loss per hog	....	.54	1.70	1.93

JUNE MEAT EXPORTS.

Exports of meat and meat products from the United States during June, 1931, reported by the U. S. Bureau of Foreign and Domestic Commerce, were:

Beef and veal—Fresh, 139,971 lbs., value, $30,794; pickled, 1,280,036 lbs., value, $97,809.

Pork—Carcasses or fresh frozen, 14,833 lbs., value, $1,680; loins and other fresh pork, 731,042 lbs., value, $102,392; hams and shoulders, cured, 9,721,213 lbs., value, $1,473,170; bacon (except pickled) 2,097,086 lbs., value, $242,350; pickled, 1,153,549 lbs., value, $121,365.

Mutton and lamb, 67,185 lbs., value, $13,567.

Sausage (not canned), 208,742 lbs., value, $53,617.

Lard, 37,785,509 lbs., value, $3,236,533.

Neutral lard, 587,214 lbs., value, $53,269.

Meat extract and bouillon cubes, 7,883 lbs., value, $17,813.

Shipments of meat and meat products from the United States to non-contiguous territory during June were as follows:

Alaska—Beef and veal, 235,555 lbs.; mutton and lamb, 32,979 lbs.; sausage, 24,241 lbs.

Hawaii—Beef and veal, 445,303 lbs.; pork (all classes), 1,148,125 lbs.; mutton and lamb, 54,684 lbs.; sausage (not canned), 80,122 lbs.; lard, 31,721 lbs.

Porto Rico—Beef and veal, 11,982 lbs.; pork (all classes), 1,526,125 lbs.; mutton and lamb, 1,463 lbs.; sausage, 161,614 lbs.

LATVIAN LARD DUTY.

A proposed plan to increase the import duty on lard among other commodities is now being considered in Latvia. This provides for an increase from $0.019 to 0.114 per kilo, net.

BRITISH BACON IMPORTS.

Bacon imports into Great Britain during the first six months of 1931 were more than 1,000,000 cwt., or 112,000,000 lbs., larger than in the same period of 1930, according to recent reports from the American trade commissioner at London. A marked increase was shown in Danish, Dutch, Polish, Swedish and Lithuanian bacon imports, receipts from Poland being nearly 2½ times as large as in the 1930 period and those from Lithuania more than 11 times as large. Imports from the United States totaled only 121,280 cwt., compared with 332,128 cwt. in the first half of 1930.

Total bacon imports for the period amounted to 5,401,820 cwt., compared with 4,251,255 cwt. a year ago.

CANNED MEAT EXPORTS.

United States canned meat exports during June, 1931, as reported by the U. S. Bureau of Foreign and Domestic Commerce, were: Beef, 153,050 lbs., valued at $47,932; pork, 937,709 lbs., valued at $336,154; sausage, 65,073 lbs., valued at $16,460; other canned meats, 139,414 lbs., valued at $30,530.

United States canned meat shipments to non-contiguous territory during June were: Alaska—Beef, 26,413 lbs., valued at $6,704; sausage, 6,203 lbs., valued at $1,644. Hawaii—Beef, 47,900 lbs., valued at $11,550; pork, 45,973 lbs., valued at $10,850; sausage, 73,599 lbs., valued at $16,621; other canned meats, 10,118 lbs., valued at $4,110. Porto Rico—Beef, 5,821 lbs., valued at $1,116; pork, 2,432 lbs., valued at $759; sausage, 59,593 lbs., valued at $8,150; other canned meats, 8,146 lbs., valued at $769.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Renewed weakness developed in the tallow market, and considerable business was put through during the past week. Reports indicate that more than 1,000,000 lbs. of tallow have changed hands. A good business was done earlier at 3⅛c f.o.b. New York. The market later sold down to 3c f.o.b. and was heavy at that level. This decline of ⅛c has put the market down to new lows since before the war. The situation is rather heavy, notwithstanding the break, and consumers, it is understood, are pretty well supplied for the balance of this month and a good part of September.

In some instances there is but little interest in the October position. On the whole, sentiment continues rather bearish, although a fair potential demand is noted at a shade under the 3c f.o.b. level. The weakness in other oils has had a sentimental influence, and generally there is little in surrounding conditions that promises any decided betterment in the tallow situation in the immediate future.

At New York, special tallow was quoted at 2⅞c; extra, 3c; edible, at 3⅞@4c.

At Chicago, the market was easier, with reports of an absence of activity. Supplies are said to be accumulating, with demand extremely slow for prompt and forward shipment. At Chicago, edible was quoted at 4¼c; fancy, 3½c; prime packer, 3½c; No. 1, 2¾@2⅞c; No. 2, 2@2⅛c.

At the London tallow auction, there were 784 casks offered, of which 48 casks sold at prices equal to 6d@2s under a week ago. Mutton tallow was quoted at 20s 6d@22s; beef tallow, 20s @22s; good mixed, 17s 6d@20s 6d. At London, Argentine beef tallow, August-September shipment, was quoted at 19s, 9d lower for the week. Australian good mixed, August-September shipment, was unchanged at 20s.

STEARINE—The market was about steady, with a small business reported passing. The market at New York was quoted at 8⅜c. At Chicago, the market was slightly better, with prime oleo quoted at 7¾@8c.

OLEO OIL—Very little change was noted during the week, and trade was rather slow. At New York, extra oleo was quoted at 6⅛@6½c; medium, 5¾@6c; lower grades, 5½c. At Chicago, demand was reported slow. Extra was qouted at 6c.

See page 41 for later markets.

LARD OIL—The market was about steady in tone. While there was no important pressure, demand shows no improvement, and very little change was indicated. At New York, edible was quoted at 11¾@12c; extra winter, 8¼@8¾c; extra, 8@8½; extra No. 1, 7⅝@8c; No. 1, 7⅜@7¾c; No. 2, 6¾@7¼c.

NEATSFOOT OIL—Demand continues poor and the undertone is heavy. Offerings, however, are not pressing, although prices are a shade easier. At New York, pure oil was quoted at 9¾@10¼c; extra, 7¾@8c; No. 1, 7¼@7¾c; cold test, 13½@14¼c.

GREASES—A weaker tone was discernible in this market, and there has been quite a cut in prices without bringing about any betterment in demand. Producers' supplies are said to be accumulating, while consumers are reported to be pretty well supplied for the moment. The weakness in other oils, particularly tallow, where a new low has been established, has had a depressing influence on the New York market. Aside from a small fill-in business the turnover the past week has been negligible.

At New York, house grease was quoted at 2¼@2⅜c; yellow, 2¼@2½c; A white, 2¾c; B white, 2½c. Last sales of choice white in the West were reported at 3⅛c.

At Chicago, demand shows no improvement and supplies are increasing due to the absence of consumers' interest. Choice white, all hog, was quoted at 3@3⅛c; A white, 2⅞@3c; B white, 2⅝c; yellow, 2¼@2⅜c; brown, 2@2⅛c.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, August 12, 1931.

Ground dried blood is being held at $1.75 per unit of ammonia f.o.b. New York but recent sales have been made under this figure. South American has been held around $2.30 per unit c.i.f. U. S. ports which price is unobtainable on the Atlantic coast, due to low prices prevailing for domestic material.

Tankage, both ground and unground, is moving very slowly and while sellers are quoting $1.75 and 10c for ground tankage and $1.50 and 10c for unground, it appears that these prices will have to be shaded in order to interest buyers.

There has been no change in the sulphate of ammonia and nitrate of soda markets, definite prices not having been announced as yet for future delivery.

Foreign bonemeal is steady and prices are being held quite firm because of limited production.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Aug. 8, 1931:

West. drsd. meats:	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Steers, carcasses	2,256	2,401	2,275
Cows, carcasses	733	599	593
Bulls, carcasses	371	383	246
Veals, carcasses	1,008	763	958
Lambs, carcasses	9,794	10,977	12,742
Mutton, carcasses	717	347	865
Pork, lbs.	338,702	403,263	448,588
Local slaughters:			
Cattle	1,648	1,762	1,415
Calves	2,904	2,565	2,056
Hogs	10,807	11,083	9,630
Sheep	8,030	9,623	5,961

By-Products Markets

Chicago, Aug. 13, 1931.

Blood.

The market steady. Price is quoted nominally at $1.50 Chicago, $1.75 Missouri river points.

	Unit Ammonia.
Ground and unground	$1.50@1.75

Digester Feed Tankage Materials.

Situation remains very quiet. Little activity is evident. Prices are nominal.

	Unit Ammonia.
Unground, 11½ to 12% ammonia	$1.50@1.75 & 10c
Unground, 6 to 8% ammonia	@1.35 & 10c
Liquid stick	1.25@1.35
Steam bone meal, special feeding, per ton	30.00

Packinghouse Feeds.

Product movement seasonable and prices are steady.

	Per Ton.
Digester tankage, meat meal	$ @35.00
Meat and bone scraps, 50%	@35.00

Fertilizer Materials.

Sales were made again this week at $1.25@1.50 & 10c.

	Unit Ammonia.
High grd. ground, 10@12c am.	$1.25@ 1.50 & 10c
Low grd., and ungr., 6-9% am.	@ 1.25 & 10c
Bone tankage, ungd., low grd., per ton	@14.00
Hoof meal	@ 1.25n

Dry Rendered Tankage.

Offerings are small. Inquiry continues nominal.

Hard pressed and exp. unground, per unit protein	$ .35@ .40
Soft prsd. pork, ac. grease & quality, ton	@25.00
Soft prsd. beef, ac. grease & quality, ton	@20.00

Bone Meals (Fertilizer Grades).

Market continues showing greater activity. Offerings are nominal.

Raw bone meal for feeding	$20.00@25.00
Steam ground, 3 & 50	@17.00
Steam, unground, 3 & 50	@14.00

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade	$30.00@150.00
Mfg. shin bones	65.00@110.00
Cattle hoofs	16.00@ 18.00
Junk bones	@15.00n

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

The market continued very quiet. Transactions are few, prices are unchanged.

	Per Ton.
Kip stock	$24.00@26.00
Calf stock	38.00@40.00
Hide trimmings (old style)	18.00@20.00
Hide trimmings (new style)	16.00@18.00
Horn piths	@25.00
Cattle jaws, skulls and knuckles	24.00@25.00
Sinews, pizzles	@22.00
Pig spin scraps and trim., per lb.	2 @2½c

Animal Hair.

Animal hair market continues nominal, with practically no activity.

Summer coil and field dried	1¼@ 1½c
Processed, black winter, per lb.	@ 5⅝c
Processed, grey, winter, per lb.	4½@ 4¾c
Cattle switched, each*	1¼@ 1⅜c

*According to count.

Production, Movement and Stocks of Fats and Oils

U. S. Department of Commerce announces factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended June 30, 1931, was: Vegetable oils, 389,914,804 lbs.; fish oils, 4,646,527 lbs.; animal fats, 559,578,840 lbs.; greases, 94,984,724 lbs.; a total of 1,049,133,895 lbs. Of the several kinds of fats and oils covered by this inquiry, the greatest production, 408,080,825 lbs. appears for lard. Next in order is tallow, 150,480,410 lbs.; linseed oil, 130,634,669 lbs.; cottonseed oil, 95,214,824 lbs.; coconut oil, 81,899,181 lbs.; corn oil, 28,978,208 lbs.

Production of refined oils during the period was: Cottonseed, 144,719,835 lbs.; coconut, 67,350,610 lbs.; peanut, 2,571,910 lbs.; corn, 25,862,345 lbs.; soya-bean, 7,816,453 lbs.; palm-kernel, 6,742,679 lbs. (Quantity crude used in production of each of those refined oils is included in figures of crude consumed.)

Data for factory production, factory consumption, imports, exports, factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for three-month period follow:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1931.

	Lbs.
Animal oils and fats, edible	748,598
Whale oil	86,573,040
Cod oil	3,523,440
Cod-liver oil	3,139,830
Other fish oils	3,973,785
Tallow	121,641
Wool grease	1,358,749
Stearic acid	1,604,324
Grease and oils, n. e. s. (value)	$27,967
Olive oil, edible	20,725,355
Peanut oil	5,994,692
Sunflower seed oil	25,801,963
Palm oil	63,760,557
Other edible vegetable oils	2,789,619
Tung oil	20,381,726
Coconut oil	73,832,195
Sulphur oil or olive foots	10,260,492
Other olive oil, inedible	3,985,579
Palm-kernel oil	3,533,977
Sesame oil	120
Cornauba wax	2,528,990
Other vegetable wax	683,067
Rape (colza) oil	3,556,088
Linseed oil	124,586
Soya-bean oil	781,527
Perilla oil	6,351,639
Other expressed oils	1,128,291
Glycerin, crude	2,389,755
Glycerin, refined	179,946

IMPORTS OF OIL SEEDS, QUARTER ENDED JUNE 30, 1931.

	Lbs.
Castor beans	13,211
Copra	54,108
Flaxseed	97,226
Palm kernels	5,113
Poppy seed	465
Perilla and sesame seed	26,613
Other oil seeds	7,232

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED JUNE 30, 1931.

	Lbs.
Oleo oil	12,067,954
Oleo stock	2,029,831
Tallow	726,265
Lard	122,177,703
Lard, neutral	2,314,541
Lard compounds, containing animal fats	499,385
Oleo stearin	2,142,336
Neat's-foot oil	240,090
Other animal oils, inedible	467,154
Fish oils	337,378
Grease stearin	799,082
Oleic acid, or red oil	211,912
Stearic acid	114,628
Other animal greases and fats	18,445,405
Cottonseed oil, crude	1,977,960
Cottonseed oil, refined	3,732,251
Coconut oil, crude	3,555,869
Coconut oil, refined	1,006,345
Corn oil	232,922
Soya-bean oil	999,017
Vegetable oil lard compounds	1,191,657
Other edible vegetable oils and fats	586,953
Linseed oil	345,062
Other expressed oils and fats, inedible	375,409
Vegetable soap stock	7,447.344
Glycerin	85,216

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1931.

	Lbs.
Animal fats and oils, edible	340
Fish oils	111,363
Other animal oils and fats, inedible	32,825
Olive oil, edible	28,189
Tung oil	1,513,809
Coconut oil	220,160
Palm and palm-kernel oil	562,044
Peanut oil	124,100
Soya-bean oil	392,720
Other expressed oils and fats	137,020
Vegetable wax	258,822

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	—Tons of 2,000 lbs.—	
	Consumed Mar. 31 to June 30.	On hand June 30.
Cottonseed	286,551	33,237
Peanuts, hulled	5,474	430
Peanuts, in the hull	764	70
Copra	63.434	17,491
Coconuts and skins	630	53
Corn germs	56,277	54
Flaxseed	201,748	33.534
Castor beans	15,244	2,547
Mustard seed	579	1,540
Soya-beans	38.673	33,775
Sesame	19,929	12,534
Other kinds	5,760	2,965

VEGETABLE OILS.

	Factory production for the quarter ended June 30, 1931. Lbs.	Factory and warehouse stocks, June 30, 1931. Lbs.
Cottonseed, crude	95,214,824	13,918,562
Cottonseed, refined	144,719,835	348,438,087
Peanut, virgin and crude.	4.061,230	6,247,091
Peanut, refined	2,571,910	4,347,456
Coconut, or copra, crude..	81,899,181	206,123,491
Coconut, or copra, refined.	67,350,610	16,038,872
Corn, crude	28,978,208	7,658,355
Corn, refined	25,862,345	12,085,154
Soya-bean, crude	10,996,129	14.989,462
Soya-bean, refined	7,816,453	3,348,507
Olive, edible	....	5,507,231
Olive, inedible	....	1,896,675
Sulphur oil or olive foots.	....	12,126,147
Palm-kernel, crude	5,243,433	11,754,442
Palm-kernel, refined	6,742,679	1,917,503
Rapeseed	....	5,417,344
Linseed	130,634,669	78,199,811
Chinese wood or tung	....	34.192,721
Chinese vegetable tallow..	....	2,107,125
Castor	13,732,116	8,105,869
Palm	....	80,427,960
Sesame	18,951,034	13.356,281
Sunflower seed	....	13,571,871
All other	203,980	2,308,277

ANIMAL FATS.

Lard, neutral	5,105,257	3,663,502
Lard, other edible	402,975,568	100,731,981
Tallow, edible	16,595,441	5,902,305
Tallow, inedible	133,884,969	165,240,809
Neat's-foot oil	1,026,605	1,444,297

GREASES.

White	16,170,005	12,652,372
Yellow	20,658,402	12,319,267
Brown	13,194,087	15,302,182
Bone	7,694,130	4,225,136
Tankage	12,059,219	5,532,735
Garbage or house	19,103,569	19,689,315
Wool	2,683,077	4,825,122
Recovered	749,280	4,737,402
All other	2,672,955	3,790,408

OTHER PRODUCTS.

Lard compounds and other lard substitutes	278,215,970	25,140,388
Hydrogenated oils	155,080,585	22,139,145
Stearin, vegetable	4,567,389	2,348,651
Stearin, animal, edible	12,781,081	3,199,002
Stearin, animal, inedible..	3,214.256	8,150,050
Oleo oil	28,568,672	12,132,460
Lard oil	5,558,347	4,935,067
Tallow oil	1,975,044	2,531,448
Fatty acids	34,052,589	9,193,834
Fatty acids, distilled	16,396,561	3,704,338
Red oil	8,255,104	6,887,590
Stearic acid	6,656,355	4,280,961
Glycerin, crude 80% basis.	35,178,569	13,183,325
Glycerin, dynamite	10,748,234	11,986,632
Glycerin, chemically pure.	19,132,510	10,778,964
Cottonseed foots, 50% basis	25,552,919	76,065,964
Cottonseed foots, distilled.	19,602,625	7,431,196
Other vegetable oil foots..	15,155,193	5,340,417
Other vegetable oil foots, distilled	1,115,586	1,538,498
Acidulated soap stock	10,459,428	20,866,635
Miscellaneous soap stock.	510,176	837,098

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 12, 1931.

Further liquidation was experienced in the cottonseed meal market today during an active session with a good volume of trading. The market opened weak and remained so. New lows for the season were registered in all months. Fall meal sold at $16.00 per ton, or 75c down from yesterday's close. There was very little reaction in the market, although a little more strength was exhibited at the close. Sales of actual meal and cake were made yesterday on a basis of about $16.00 Memphis for October, November and December, and hedging pressure in the future market developed early and continued to come in throughout the day.

There is a somewhat better demand for actual meal on the decline, but it is not sufficient to take care of the offerings. The government report showing shipments and production of cottonseed meal was published this morning. This showed shipments to be 50,412 tons, against 58,452 tons last year and a five-year average of 60,900 tons, with a stock on hand of 150,291 tons, against 54,308 tons at the same time last year. Stocks on hand are the heaviest ever recorded, the next largest being in 1926, which showed 142,844 tons. The effect of the report on the market was negligible, as prices had already given way prior to its publication.

MEXICAN LARD TRADE SLOW.

Slow business is reported by the managers of the four lard refining plants in Nuevo Laredo, Mexico, during the past few months. Through lack of demand they have been forced to curtail their operations by 50 per cent; further curtailment will be necessary unless conditions take a sharp upward trend.

Two of these refineries import all of their raw materials from the United States and both are equipped with American machinery to make the tin containers they require. The capacity of the two plants is 150,000 lbs. of pure lard daily, but they have not yet been operated at capacity. One of these companies reports that during the first half of 1931 lard refined totaled only 2,693,643 lbs., compared with 5,685,679 lbs. during the first half of 1930, a decrease of approximately 47.3 per cent.

For the current year the output of these two plants totaled 896,040 lbs. in January; 888,000 lbs. in February; 1,429,000 lbs. in March; 1,276,000 lbs. in April; 373,000 lbs. in May and 358,000 lbs. in June.

The other two lard refineries in the state are in the hands of Mexican citizens and are operating on a 20 per cent basis at the present time, according to a report from the American vice consul at Nuevo Laredo.

Vegetable Oil Markets

WEEKLY REVIEW

New Price Levels—Cotton Report Unexpected — Liquidation with Cotton — Census Figures About as Expected—Trade Moderate.

The feature of the week in the cottonseed oil market on the New York Produce Exchange was the government report on cotton. This showed a total of about 1,800,000 bales in excess of the private reports. It is understood that some of the private reports were unexpectedly favorable, but the influence of the recent growing conditions was not quite realized in the final results given out. Details of the government report showed that the crop has gained over last year in most of the central and western states. In the Southeast the results were disappointing.

The larger cotton crop naturally means a potentially larger seed crop and a potentially larger oil supply if there is a possibility of a market which will absorb such an output. The cotton crop, as estimated, is one of the largest ever raised and has been exceeded only a few times. On the basis of an approximate estimate of a ton of seed to two bales of cotton, the seed crop would amount to in the neighborhood of 7,300,000 tons. This is so large as to create some question as to its disposal.

The U. S. Census Bureau report of the activities in cotton seed and cottonseed oil for the past season showed that the crush was 4,714,000 tons, against 5,016,000 tons last year. The amount of crude oil produced was 1,441,781,000 lbs., against 1,572,322,000 last year. Consumption of refined oil for July was 217,000 barrels, against 223,000 barrels the preceding month and 307,000 barrels last year in July. Visible supply of oil was 731,000 barrels at the end of the year, compared with 804,000 barrels at the same time last year.

Market at Season's Lows.

The market declined with other commodities and made new low records for the season. This was a natural result of the low prices of cotton, lard and tallow. Tallow sold at 3c during the week, an extremely low level for that market. There was no offsetting development as a steadying influence. Declines to new low levels in other commodities also has been an unsettling factor, as has been the weakness in the stock market and the uncertainty as to export buying power.

Sharp recovery in the stock market on Tuesday brought a little feeling of confidence in the financial situation, and this, together with the final agreement abroad regarding the Hoover plan for a moratorium, had some influence in bringing about a little more confidence in the future of the market.

Figures on consumption of cottonseed oil for the year are only 257,000 barrels less than last year. This, in view of the general depression in the market and the lack of confident buying, shows a distribution well maintained. The decrease in the exports for the 11 months was equal to nearly 34,000 barrels, so that the total decrease in the consumption for the year was partly due to the falling off in the exports as well as to the decrease in the domestic consumption.

Since August 1 there has been quite a little unfavorable development in weather conditions in the Cotton Belt. Rain has been quite heavy in parts of the Southwest and some of the central states. The weekly weather report was suggestive of possible reduction in the next estimate, particularly if there is not a rather speedy return to dry favorable weather for maturing and picking the crop.

COCOANUT OIL—The tone in this market has been rather weak, a reflection of the developments in outside markets and the easiness in other oils. Demand has been distinctly poor, notwithstanding the shaded prices. Recent weakness in cottonseed oil also has been a factor. Producers, however, are not pressing sales. At New York, tanks were reported available at 4c, and bulk oil at 3¾c. At the Pacific Coast, tanks were quoted at 3¾c.

CORN OIL—The market was without particular feature. A very limited business has been passing, and the tone is quite steady. Prices are quoted at 6⅜@6½c f.o.b. mills.

SOYA BEAN OIL—Very little business in this market has been reported, although the price level was maintained. The market is quoted at 5½@5¾c f.o.b. western mills. Eastern producers were holding for 6½c New York.

PALM OIL—With a very limited demand and the action of outside markets, a continued heavy undertone was reported in this commodity. Prices were again shaded fractionally. At New York, spot Nigre was quoted at 4¼c; shipment Nigre, 3¾@3⅞c; spot Lagos, 4½c; shipment, 4⅛c; 12½ per cent spot acid oil, 4.60c; shipment, 4¼c.

PALM KERNEL OIL—Demand was poor and the market easy in tone, with no business reported. At New York, bulk oil was quoted at 3.85c; tanks, 3.95@4c.

OLIVE OIL FOOTS—With very little demand indicated in any direction, the market at New York was rather featureless and about steady. Supplies were not pressing. At New

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 13, 1931.—A bearish government crop estimate led to declines of 50 to 100 points in New Orleans cotton oil contracts, with only limited business passing. Both selling and buying orders are scarce, with spot bleachable held at over 1c lb. above the option market. Mills still are disinclined to offer new crop crude. Five cents a pound is bid for August Louisiana and 4¼c for Texas.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 13, 1931.—Crude cottonseed oil and cottonseed hulls nominal; forty-one per cent protein cottonseed meal, $16.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 13, 1931.—Prime cottonseed oil, 4⅜@4½c; forty-three per cent meal, $17.50; hulls, $7.00.

York, spot and shipment foots were quoted at 4¾@5c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL — Demand was rather limited although supplies were firmly held. Crude markets nominal. Market transactions at New York were:

Friday, August 7, 1931.

	Sales.	—Range— High.	Low.	—Closing— Bid.		Asked.
Spot	....	....	....	575	a	....
Aug.	....	....	....	580	a	....
Sept.	2	575	575	580	a	599
Oct.	2	570	557	570	a	....
Nov.	....	....	....	543	a	570
Dec.	....	....	....	550	a	575
Jan.	4	555	550	559	a	569
Mar.	2	572	570	568	a	575

Sales, including switches, 10 contracts. Southeast crude nominal.

Saturday, August 8, 1931.

Spot	....	....	....	600	a	....
Aug.	....	....	....	580	a	....
Sept.	....	....	....	581	a	594
Oct.	1	573	573	571	a	577
Nov.	....	....	....	540	a	580
Dec.	....	....	....	550	a	565
Jan.	1	565	565	561	a	570
Mar.	....	....	....	569	a	580

Sales, including switches, 2 contracts. Southeast crude nominal.

Monday, August 10, 1931.

Spot	....	....	....	540	a	....
Aug.	....	....	....	500	a	....
Sept.	7	518	510	516	a	....
Oct.	6	510	505	512	a	518
Nov.	1	520	520	520	a	....
Dec.	....	....	....	505	a	520
Jan.	2	505	505	510	a	515
Mar.	3	515	510	516	a	524

Sales, including switches, 19 contracts. Southeast crude nominal.

Tuesday, August 11, 1931.

Spot	....	....	....	600	a	....
Aug.	....	....	....	540	a	....
Sept.	5	540	518	550	a	600
Oct.	20	535	512	539	a	540
Nov.	....	....	....	525	a	600
Dec.	1	510	510	520	a	540
Jan.	7	520	508	526	a	529
Mar.	3	522	517	535	a	550

Sales, including switches, 36 contracts. Southeast crude nominal.

Wednesday, August 12, 1931.

Spot	....	....	....	560	a	....
Aug.	....	....	....	555	a	....
Sept.	6	548	545	545	a	560
Oct.	....	....	....	526	a	535
Nov.	....	....	....	510	a	540
Dec.	....	....	....	505	a	530
Jan.	5	515	514	515	a	525
Mar.	5	528	528	525	a	535

Sales, including switches, 16 contracts. Southeast crude nominal.

Thursday, August 13, 1931.

Spot	....	....	....	560	a	....
Aug.	....	....	....	535	a	....
Sept.	....	545	545	540	a	552
Oct.	....	530	530	530	a	....
Nov.	....	....	....	510	a	535
Dec.	....	....	....	510	a	525
Jan.	....	....	....	518	a	525
Mar.	....	529	525	525	a	535

See page 41 for later markets.

Meat Production and Consumption Statistics

Meat and livestock production and consumption for May, 1931, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

CATTLE, CALVES, BEEF, AND VEAL.

	May: 3-year average.[1]	May: 1930.	May: 1931.	Total or average, January-May: 3-year average.[1]	Jan.-May: 1930.	Jan.-May: 1931.
Inspected slaughter:						
Cattle	696,306	689,502	703,624	3,292,371	3,213,848	[illegible]
Calves	440,210	420,868	424,862	2,006,121	1,966,677	[illegible]
Carcasses condemned:						
Cattle	4,954	4,174	3,785	23,844	22,451	20,775
Calves	800	764	690	5,008	5,016	[illegible]
Average live weight:						
Cattle	951.92	943.76	956.47	959.92	961.41	961.44
Calves	160.40	162.03	169.54	160.42	161.98	[illegible]
Average dressed weight:						
Cattle	528.35	528.28	539.44	524.74	528.26	[illegible]
Calves	92.51	95.08	98.08	92.70	94.35	[illegible]
Total dressed weight (carcass, excluding condemned):						
Beef	365,301	362,045	377,521	1,714,219	1,685,319	[illegible]
Veal	40,606	39,943	41,603	184,787	184,660	[illegible]
Storage beginning of month:						
Fresh beef	45,656	57,273	34,082	59,029	68,228	46,161
Cured beef	20,187	23,347	19,068	22,148	25,345	19,772
Storage end of month:						
Fresh beef	36,815	49,913	31,195	52,442	62,765	[illegible]
Cured beef	18,546	21,643	18,253	21,158	24,343	[illegible]
Exports:[2]						
Fresh beef and veal	228	251	367	1,290	1,467	[illegible]
Cured beef	1,056	1,335	1,142	4,028	4,640	[illegible]
Canned beef	127	120	178	1,107	989	[illegible]
Oleo oil and stearin	6,041	4,671	5,369	28,248	24,682	[illegible]
Tallow	409	671	185	1,211	1,701	[illegible]
Imports:						
Fresh beef and veal	3,078	1,718	248	11,037	6,150	[illegible]
Beef and veal pickled or cured	469	446	33	1,733	1,598	[illegible]
Beef, canned	9,367	12,320	2,755	30,499	34,555	[illegible]
Receipts, cattle and calves[3]	1,656	1,517	1,551	7,860	7,673	7,514
Cattle on farms January 1	....	57,978	58,955	....	....	....
Price per 100 pounds:						
Cattle, av. cost for slaughter	10.86	9.66	6.28	10.45	9.92	[illegible]
Calves, av. cost for slaughter	11.75	10.11	7.40	12.14	11.12	[illegible]
Cattle, good steers, 900-1,300 pounds, Chicago	13.29	12.42	7.74	13.77	13.40	9.44
Veal calves, medium-choice, Chicago	11.72	10.32	7.72	12.50	11.02	8.07
Beef carcasses, good grade eastern markets	20.35	18.88	12.38	20.23	19.82	14.11
Veal carcasses, good grade eastern markets	20.78	18.84	13.87	21.72	21.04	[illegible]

HOGS, PORK, AND PORK PRODUCTS.

	May: 3-year average.[1]	May: 1930.	May: 1931.	Jan.-May: 3-year average.[1]	Jan.-May: 1930.	Jan.-May: 1931.
Inspected slaughter, hogs	3,834,965	3,822,597	3,408,134	21,626,635	19,730,823	[illegible]
Carcasses condemned	11,356	10,563	9,614	61,449	54,778	56,117
Average live weight	230.84	229.86	234.72	228.97	229.71	235.13
Average dressed weight	174.69	174.48	177.85	173.80	174.65	[illegible]
Total dressed weight (carcass, excluding condemned)	667,916	665,124	604,427	3,746,712	3,437,642	[illegible]
Lard per 100 pounds live weight	15.79	15.50	15.84	16.00	15.69	15.41
Storage beginning of month:						
Fresh pork	260,584	189,692	266,491	224,425	187,565	[illegible]
Cured pork	604,726	522,008	601,033	567,597	524,106	[illegible]
Lard	154,247	104,905	95,693	123,832	99,231	[illegible]
Storage end of month:						
Fresh pork	240,989	176,851	244,745	245,786	173,919	[illegible]
Cured pork	580,784	498,316	583,006	589,626	528,587	[illegible]
Lard	161,611	115,270	103,366	141,342	105,865	[illegible]
Exports:						
Fresh pork	1,122	1,608	459	7,283	10,142	4,131
Cured pork	27,630	27,444	13,643	132,837	130,197	[illegible]
Canned pork	1,088	920	941	5,145	6,515	[illegible]
Sausage	463	456	298	2,399	2,049	[illegible]
Lard	62,455	63,617	40,514	346,449	325,207	[illegible]
Imports:						
Fresh pork	515	71	45	1,710	614	[illegible]
Pork, pickled, salted, and other	165	89	94	1,064	687	[illegible]
Prepared or preserved hams, shoulders, and bacon	169	159	83	994	786	716
Receipts of hogs[3]	3,464	3,293	2,938	20,014	18,343	[illegible]
Hogs on farms January 1	....	53,238	52,323	....	....	....
Price per 100 pounds:						
Average cost for slaughter	10.07	9.86	6.46	9.66	9.98	7.15
At Chicago—Live hogs, med. wt.	10.27	10.10	6.78	9.91	10.25	7.44
At eastern markets—						
Fresh pork loins; 10-15 lbs.	22.04	21.96	17.15	19.90	21.45	[illegible]
Shoulders, skinned	16.50	17.05	11.62	15.85	17.17	[illegible]
Picnics, 6-8 lbs.	15.44	15.48	10.82	14.59	15.46	11.27
Butts, Boston style	20.08	20.18	13.28	19.05	20.49	14.55
Bacon, breakfast, No. 1, S. P. cure, 8-10 lbs.	22.32	22.90	20.50	22.11	22.86	[illegible]
Hams, smoked, No. 2, 12-14 lbs.	22.19	23.09	17.83	22.02	22.88	18.54
Lard, hardwood tubs	12.81	11.93	10.07	12.61	11.79	10.24

SHEEP, LAMB, AND MUTTON.

	May: 3-year average.[1]	May: 1930.	May: 1931.	Jan.-May: 3-year average.[1]	Jan.-May: 1930.	Jan.-May: 1931.
Inspected slaughter, sheep & lambs	1,195,820	1,370,144	1,144,422	5,701,809	6,527,105	[illegible]
Carcasses condemned	1,233	1,198	1,353	6,014	6,286	[illegible]
Average live weight	80.16	81.38	78.21	86.17	87.14	85.15
Average dressed weight	38.52	38.99	37.72	40.32	40.73	[illegible]
Total dressed weight (carcass, excluding condemned)	46,076	53,375	54,433	229,687	265,324	[illegible]
Storage, fresh lamb and mutton:						
Beginning of month	3,184	5,190	2,529	4,146	5,151	[illegible]
End of month	2,792	4,639	2,371	3,682	5,016	[illegible]
Exports, fresh lamb and mutton[2]	92	202	67	397	680	[illegible]
Imports, fresh lamb and mutton	495	57	39	1,601	249	[illegible]
Receipts of sheep[3]	2,152	2,324	2.810	9,328	10,421	[illegible]
Sheep on farms January 1	....	50,503	51,911	....	....	....
Price per 100 pounds:						
Average cost for slaughter	13.02	9.98	8.13	13.34	10.28	8.18
At Chicago—						
Lambs, 90 lbs. down, good and choice[4]	13.26	9.82	8.84	14.23	10.94	[illegible]
Sheep, medium to choice	6.87	5.31	2.78	7.85	5.72	[illegible]
At eastern markets—						
Lamb carcasses, gd. grade	27.47	21.59	18.91	26.31	22.47	[illegible]
Mutton, good grade	15.13	12.96	9.10	15.73	13.34	[illegible]

[1]1928, 1929, and 1930. [2]Including reexports. [3]Public stockyards. [4]Prior to July, 1930, lambs 84 pounds down.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were active. Lard went to new season's lows under liquidation, professional selling and packers' pressure, but rallied sharply with hogs and support from packers. Cash demand is good.

Cottonseed Oil.

Cotton oil was moderately active and firmer. Business was mostly switching, trade interests supporting the nearbys. Outside interest was moderate, awaiting cotton crop developments. Crude is nominal.

Quotations on bleachable cottonseed oil at New York Friday noon were: Aug., $5.25 bid; Sept., $5.45@5.60; Oct., $5.35@5.40; Nov., $5.10@5.40; Dec., $5.10@5.40; Jan., $5.25@5.40; Mar., $5.37@5.50.

Quotations on prime summer yellow: Aug., $5.25 bid; Sept., $5.25@5.65; Oct., $5.20@5.50; Nov., $5.10@5.40; Dec., $5.15@5.40; Jan., $5.15@5.45; Mar., $5.20@5.55.

Tallow.

Tallow, extra, 2⅞c.

Stearine.

Stearine, 8¼@8⅜c.

Friday's Lard Markets.

New York, Aug. 14, 1931. — Lard, prime western, $7.65@7.75; middle western, $7.40@7.50; city, 7⅛c; refined continent, 7¾c; South American, 8c; Brazil kegs, 8¾c; compound, 8⅜c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, August 14, 1931.—General provision market quiet and unchanged; fair demand for A. C. hams and pure lard but practically no demand for picnics and square shoulders.

Friday's prices were as follows: Hams, American cut, 78s; hams, long cut, 86s; shoulders, square, 50s; picnics, none; short backs, 60s; bellies, clear, 54s; Canadian, none; Cumberlands, 68s; Wiltshires, none; spot lard, 39s.

EUROPEAN PROVISION CABLES.

European provision cable summary for the week ended August 8, 1931, as reported by commercial attaches at Copenhagen, Berlin and London, gives the following reflection of conditions in the export market:

Hamburg market demand was poor with the exception of refined lard. Prices increased ¼ mark per 100 kilos for 12/14 pound fat backs. Prices $1.00 lower per 220 lbs. for refined lard and prime steam lard.

Receipts of lard for the week were 446 metric tons of which 106 tons came from Denmark. Arrivals of hogs at 20 of Germany's most important markets were 68,000, at a top Berlin price of 12.33 cents a pound, compared with 88,000, at 15.14 cents a pound, for the same week last year.

The Rotterdam market was dull with no business. Prices were lower for extra neutral lard, extra oleo stock and refined lard. Prices higher for prime oleo oil. Outlook is dull.

The market at Liverpool showed little alteration. Prices were steady.

The total of pigs bought in Ireland for bacon curing was 24,300 for the week, as compared with 21,300 for the corresponding week last year.

The estimated slaughter of Danish hogs for the week ending August 5th was 119,700 head, as compared with 113,000 head, for the corresponding week of last year.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 14, 1931, show exports from that country were as follows: To England, 62,966 quarters; to the Continent, 17,103 quarters.

Exports of the previous week were as follows: To England, 73,700 quarters; to the Continent, 3,302 quarters.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Aug. 8, 1931, amounted to 7,066 metric tons, compared with 7,124 metric tons last week, and 5,226 metric tons during the corresponding week of last year.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Aug. 8, 1931:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended Aug. 8, 1931. M lbs.	Week ended Aug. 9, 1930. M lbs.	Week ended July 2, 1931. M lbs.	Jan. 1, '31 to Aug. 8, 1931. M lbs.
Total	643	1,325	1,422	55,434
To Belgium	....	....	....	611
United Kingdom	525	1,223	1,344	46,289
Other Europe	....	....	....	33
Cuba	72	6	62	3,223
Other countries	46	96	16	5,278

BACON, INCLUDING CUMBERLANDS.

Total	631	1,762	1,346	28,218
To Germany	80	43	....	759
United Kingdom	398	1,514	1,187	16,014
Other Europe	39	152	48	2,440
Cuba	29	1	47	6,405
Other countries	85	52	64	2,600

LARD.

Total	5,715	7,828	7,530	357,060
To Germany	320	2,048	633	68,979
Netherlands	101	298	74	16,877
United Kingdom	3,999	3,149	5,563	171,888
Other Europe	218	518	367	14,606
Cuba	666	1,514	589	29,056
Other countries	411	301	304	55,654

PICKLED PORK.

Total	92	172	277	9,118
To United Kingdom.	....	7	32	1,221
Other Europe	5	32	....	196
Canada	20	80	63	1,973
Other countries	67	53	182	5,728

TOTAL EXPORTS BY PORTS.

Week ended August 8, 1931.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	633	631	5,715	92
Detroit	408	341	1,559	....
Port Huron	138	27	1,472	20
Key West	72	26	346	39
New Orleans	25	8	731	28
New York	....	229	1,551	5
Philadelphia	....	....	56	....

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (total)	525	398
Liverpool	301	250
London	118	9
Glasgow	3	....
Other United Kingdom	103	139

Exported to:	Lard, M lbs.
Germany (total)	320
Hamburg	251
Other Germany	69

TRADE GLEANINGS

Swift & Co. is planning the erection of a hog killing house at its Montgomery, Ala., plant.

Armour and Company has contracted for an addition to its plant at Indianapolis to cost about $40,000.

R. G. Jubitz has succeeded Myron Lee in the sausage manufacturing business at 413 Everett st., Portland, Ore.

Swift & Co. branch at Lansing, Mich., has moved into its new quarters at 300 North Larch st. C. G. Shaub is manager.

Gerber Grocery Co., Mt. Vernon, Mich., has purchased a slaughtering plant and will distribute meats to the local trade.

Jacob E. Decker & Son Co., Mason City, Ia., will erect a new 5-story addition to their plant to cost in the neighborhood of $350,000.

Stahl-Meyer Co. is planning the construction of an addition to the Meyer plant at Brooklyn, cost to be in the neighborhood of $60,000.

Peoples Cotton Oil Co., Selma, Ala., has been acquired by Swift & Co. The new manager for Swift at Selma is R. F. Bethea, formerly associated with the company's mill at Atlanta.

San Jose Meat Co., San Jose, Cal., suffered a $75,000 loss when fire destroyed its plant on Aug. 4. Adrien Lassere, proprietor of the company, stated that the plant will be rebuilt immediately.

Banfield Bros. Packing Co., Tulsa, Okla., who recently acquired the plant of the Fort Smith Packing Co., Fort Smith, Ark., is planning the erection of a new unit at Fort Smith to cost about $100,000.

Transit Milling Co. has been organized, with offices in Galveston, Tex., to lease and operate the cottonseed cake grinding plants at Sherman, Tex., and Cairo, Ill., formerly operated by R. L. Heflin, Inc. The Graco Milling Co., Sherman, is included. George H. Gymer, Galveston, is the organizer.

MEAT AND LARD STOCKS.

Stocks of meats and lard on hand August 1, 1931, in cold storage warehouses and meat plants in the United States are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1931, Lbs.	July 1, 1931, Lbs.	5-Yr. Avg., Aug. 1, Lbs.
Beef frozen	25,250,000	28,842,000	27,574,000
In cure	9,250,000	8,932,000	8,634,000
Cured	6,575,000	7,774,000	8,738,000
Pork, frozen	181,214,000	215,794,000	195,998,000
D. S. in cure	74,426,000	71,369,000	79,035,000
D. S. cured	93,834,000	83,580,000	82,101,000
S. P. in cure	208,947,000	225,241,000	234,549,000
S. P. cured	161,288,000	178,667,000	162,103,000
Lamb and mutton, frozen	1,892,000	2,685,000	2,382,000
Miscl. meats	69,343,000	75,469,000	71,764,000
Lard	122,239,000	115,561,000	171,802,000
Product placed in cure during:		July, 1931.	July, 1930.
Pork frozen		40,251,000	45,248,000
D. S. pork placed in cure		77,121,000	75,745,000
S. P. pork placed in cure		171,181,000	185,363,000

AUSTRALIAN JUNE TALLOW.

Exports of unrefined tallow from Australia during June, 1931, totaled 5,772,144 lbs., according to cabled advice to the Department of Commerce.

HULL OIL MARKETS.

Hull, England, Aug. 12, 1931.—(By Cable)—Refined cottonseed oils, 20s 3d; Egyptian crude cottonseed oil, 18s.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Aug. 13, 1931.

CATTLE—Compared with a week ago: Fed steers and yearlings, fully 50c higher, instances 75c or more up on weighty steers of medium to good grade; fat cows, mostly 25@50c higher; butcher heifers, 50c higher; low cutters and cutters, 25c up; bulls mostly steady. There was no appreciable change in vealers. Trade in grainfed cattle was generally active, each day seeing new high prices all down the list. Light yearlings and bullocks scaling over 1,300 lbs. were in broadest demand. Yearling steers reached $10.00, highest since early April and 60c over a week earlier. Next highest price was $9.90; yearling heifers, $9.50; best weighty steers, $9.65; 1,433-lb. averages, $9.50; 1,600-pounders, $9.10. Grass steers sold at $6.50 downward to $4.50. There were very few western grassers in run. Most strictly grainfed yearlings sold at $8.50 upward.

HOGS—Compared with week ago: Weights below 220 lbs., 35@60c lower; heavier weights, steady to 25c lower; packing sows, 35@50c off; excessive supply pigs and light lights, 50@75c off. An increased proportion of spring crop hogs and larger receipts were bearish factors. The increased supply was attributed partially to early rains. Week's top, $8.00, paid Monday; closing top, $7.40. Closing bulks: 170 to 210 lbs., $7.25@7.40; 220 to 250 lbs., $6.80 @7.25; 260 to 290 lbs., $6.35@6.80; 300 to 330 lbs., $5.75@6.25; light lights, $6.65@7.25; pigs, $6.00@6.75; plain kinds, $5.00; packing sows, $4.00@5.00; smooth lightweights, $5.25@5.50; few, $5.65.

SHEEP—Compared with a week ago: Fat lambs, unevenly 50c to $1.00 higher. Choice kinds were very scarce and up the most. Sheep were in liberal supply late and mostly steady. Today's bulks: Range lambs, $8.25@8.60; better grade natives, $7.75@8.50; few, $8.75, the week's top. Native bucks, $6.75@ 7.50; throwouts, $4.00@4.50; few range throwouts, $5.00 to killers; fat ewes, $2.00@2.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 13, 1931.

CATTLE—Compared with a week ago: Native and western steers and mixed yearlings and heifers sold 25@ 50c higher, with common westerns strong; cow stuff steady; bulls, 25c lower; vealers, 50c higher. Bulk of native steers earned $6.00@8.90; most fat kinds, $8.00@9.25; top yearlings, $9.40; best matured kinds, $8.90, these being heavy cattle. Western steers scored $4.50@7.00; top, $7.25. Fat mixed yearlings and heifers went largely at $7.75@8.75; medium fleshed descriptions, $6.15@7.00; top mixed kinds and best heifers, $9.00; individual heifers, $9.50. Cows went largely at $3.25@4.50; top, $5.00; low cutters, principally $1.75@2.25. Top medium bulls earned $3.75 today; top vealers, $9.00.

HOGS—Increased receipts exerted a bearish influence, and hog prices declined 25@50c; lighter weights off most. Top price late was $7.50, with most 100- to 290-lb. averages from $6.50@ 7.40; sows, $4.25@5.25.

SHEEP—Lamb prices advanced 25@ 50c during the week, with most lambs selling late from $7.25@7.75. Common throwouts wound up at $3.50@4.00, and fat ewes from $2.00@3.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Aug. 13, 1931.

CATTLE—Strength and activity featured the market on fed steers and yearlings all through the week, and prices worked steadily and sharply higher the week's upturn measuring 50c@$1.00, choice weighty steers showing the most advance. She stock advanced 25@50c, choice grain feds at the full advance. Bulls and vealers are little changed. Several loads of choice weighty steers cashed at $9.25, with a number of loads of yearlings, light steers and medium weights at $9.50. A part load yearlings earned $9.75; choice 717-lb. heifers, $9.25. Odd lots of choice grain fed cows sold up to $7.00.

HOGS—Sharp fluctuations featured the market for hogs during the period under review, but with the general trend of values lower, lights and butchers declined 50@75c; heavies, 10@25c off; sows, steady to 40c lower. Thursday's bulks follow: 160- to 220-lb. averages, $6.40@7.00; 220- to 250-lb. butchers, $5.90@6.90; 250- to 350-lb. butchers, $5.00@6.00; sows, mostly $4.00@5.00; stags, $4.00@5.00.

SHEEP—Local supplies have been the heaviest for the season to date, but with a stronger trend to dressed lamb prices and broad packer and shipper demand, prices ruled unevenly higher. Advance on slaughter lambs from Thursday to Thursday was 75c to $1.00, while yearlings and matured sheep held steady. On Thursday, clearance for good and choice range lambs was $7.25 @7.75; top, $8.00; medium grade, $6.75 @7.00; natives, $7.75; fed clipped lambs, $7.75.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Aug. 12, 1931.

CATTLE—Reduced marketings both here and in the aggregate made for a further 25c upturn on fed offerings. Other classes sold steady to strong. Top mixed yearlings reached $9.00; medium weights, $8.90; heavies, $8.75; bulk all fed kinds, $7.75@8.75; grassers, $4.25@5.75. Grass cows centered at $3.25@4.25; westerns, to $5.25; heifers, $3.75@6.00; cutters, $2.25@3.00; bulls, $3.50@3.75. Vealers, on a steady trade, turned at $6.00@8.50.

HOGS—Increased marketings of hogs made for a sharply lower turn, lights and butchers working 25@50c lower, lighterweights showing the maximum downturn. Sows broke 25@35c. Better 170- to 230-lb. weights sold at $6.50@ 7.00; 230- to 260-lb. averages, $5.75@ 6.50; 260- to 350-lb. offerings, $4.75@ 5.75; 350- to 500-lb. weights, $4.50@ 4.75. Packing sows centered at $4.00@ 4.75; light weights, $4.85. Pigs and light lights bulked at $6.75.

SHEEP—An active demand for lambs in the face of sharply increased aggregate marketings made for a 25@50c upturn in this branch. Better ewe and wether lambs today sold at $6.75@ 7.50; buck lambs, $5.75@6.25; throwouts, $3.50@3.75; culls, $2.00. Ewes were unchanged, centering at $1.50@ 2.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Aug. 13, 1931.

CATTLE—Desirable native fed steers and yearlings have been relatively scarce all week, and with the demand fairly broad closing prices are mostly 50@75c higher; spots as much as $1.00 over last week's close on medium weight and heavy steers. Better grades of western grassers and cake feds are 25@50c up, while plainer kinds are steady, to 25c higher. Choice 901-lb. yearlings reached $9.75 for the week's top, with choice 1,205-lb. weights at $9.35. Most of the native fed steers sold from $8.00@9.25, and straight grassers from $5.00@7.00, while a few wintered and cake-fed westerns brought $7.25@8.00 fed. Heifers shared most of the steer advance, and other she stock ruled steady to 25c higher. Bulls are steady to weak, and vealers strong to 50c higher, with the late top at $7.50.

HOGS—A weaker feeling predominated the hog market most of the week, and final values were unevenly lower. Offerings scaling 240 lbs. and down were under the most pressure and show declines of 50@65c, while weightier arrivals, averaging 250 lbs. and above, are 25@35c under last Thursday. The late top rested at $7.00 on choice 190- to 200-lb. weights, with most 150- to 240-lb. weights selling from $6.50@6.90. Better grades of 250- to 325-lb. butchers ranged from $5.60@6.35, and 375-lb. kinds went at $5.00. Packing sows are 25@40c lower at $3.75@5.00.

SHEEP—Fat lambs met a reliable outlet throughout the week, and desirable grades are mostly 50c higher than a week ago. Common kinds were draggy at weak to 50c lower rates. Choice Kansas offerings reached $7.60 at the close for the week's top, and best natives brought $7.50. Most of the arrivals cleared from $6.75@7.50. Aged sheep were scarce, and prices held steady, with odd lots of fat ewes selling from $2.50@3.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., August 13, 1931.

CATTLE—Beef steers and yearlings largely scored 50c advances for the week, and many sales indicated 50@75c upturns. Choice 940-lb. yearlings topped at $9.50, medium weight beeves reached $9.25, and heavy bullocks sold up to $8.85. Most steers and yearlings cleared at $7.75@8.75. She stock ruled strong to 25c higher. Load lots choice 800-lb. heifers up to $8.50; grassers, $6.50 down; most beef cows, $3.25@4.25. Bulls finished weak to 25c lower; Most medium grades, $3.50 down. Vealers ruled weak to 50c lower. Late packer top, $6.50.

HOGS—Trading was generally slow, and swine values ruled 10@50c lower, with lighter weights off most. The late top dropped to $6.90, and 160- to 220-lb. averages brought $6.60@6.85 largely. Most 230- to 290-lb. butchers earned $5.60@6.50, and weights 300 lbs. and up cashed mainly at $5.00@5.50. The majority of packing sows, $4.10@5.00.

SHEEP—Fat lambs generally reacted sharply higher from last week's basis, and better grades sold late mostly $7.00@7.75, 50c@$1.00 up. Aged sheep showed little change, and fat ewes bulked $2.00@3.00; a few yearling kinds, $3.25; culls, under $1.00.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Aug. 13, 1931.

CATTLE—An advance of 75c@$1.00 featured the market for better grades of steers and yearlings, choice 922-lb. yearlings bringing $9.60. Steers weighing 1,124 lbs. brought $9.40; bulk fed steers and yearlings, $8.25@9.25. Western grassers moved at steady to 25c higher; sows and grassy heifers about steady; vealers steady; bulls, weak to 25c lower. Best fed grassers brought $8.00@8.15; most wintered and fed lots, $6.50@7.25; most straight grassers, $5.00@6.20; commonest, $4.25. Most beef cows brought $3.50@4.50; cutter grades, $2.00@3.25; bulls, mainly $2.75@3.50; top vealers, $7.00.

HOGS—Hogs declined 25@50c in a slow, uncertain trade. The late top was $7.00 for sorted light hogs; bulk 170 to 230 lbs., $6.70@6.95; 240 to 270 lbs., $5.75@6.50; 280 to 325 lbs., $5.25@5.60; sows, mostly $4.00@4.75; best light kinds, $5.00@5.25.

SHEEP—A two-way market prevailed, better grades of lambs selling $50c@$1.00 higher and lower grades, in many instances, that much lower. Commonest quality sold as much as $6.00 under the top which was $8.00 for choice westerns today. Best natives brought $7.50, with the bulk $5.00@6.50; culls, down as low as $2.00. Aged sheep eased off in keeping with weakness in the mutton trade, most fat ewes bringing $2.50@2.75; top lots, $3.00.

JULY BUFFALO LIVESTOCK.

Receipts and disposition livestock, Buffalo, N. Y., for July, 1931, were:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	13,230	22,496	33,849	54,926
Shipments	5,137	17,222	17,526	34,977
Local slaughter	8,204	5,278	17,120	18,422

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., August 13, 1931.

Compared with a week ago, hogs marketed direct at 24 concentration points and seven packing plants in Iowa and Minnesota sold mostly 35-60c lower, hogs scaling under 220 lbs. showing the most decline. Packing sows made up approximately 65 per cent of receipts, and a few spring pigs were marketed. Packers bought sparingly. Late bulk of 170 to 220 lbs. $6.50@6.85, a few up to $7.00; 230 to 250 lbs., $6.10@6.65; 260 to 300 lbs., $5.50@6.15; big weight butchers, down to $4.75; packing sows, $3.50@4.75, mostly $3.85@4.40.

Receipts of hogs unloaded daily at these 24 concentration yards and 7 packing plants week ended Aug. 13:

	This week.	Last week.
Friday, Aug. 7	21,100	15,700
Saturday, Aug. 8	15,400	15,300
Monday, Aug. 10	24,900	32,200
Tuesday, Aug. 11	8,500	7,800
Wednesday, Aug. 12	12,400	8,600
Thursday, Aug. 13	10,200	12,100

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor excessive fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Aug. 8, 1931:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Aug. 8	212,000	394,000	364,000
Previous week	217,000	401,000	352,000
1930	183,000	454,000	310,000
1929	203,000	510,000	304,000
1928	217,000	431,000	285,000
1927	245,000	509,000	293,000

Hogs at 11 markets:	
Week ended Aug. 8	343,000
Previous week	357,000
1930	401,000
1929	447,000
1928	376,000
1927	451,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Aug. 8	169,000	316,000	265,000
Previous week	177,000	323,000	232,000
1930	141,000	353,000	223,000
1929	145,000	378,000	241,000
1928	155,000	324,000	206,000
1927	196,000	376,000	221,000

RECEIPTS AT CENTERS

SATURDAY, AUGUST 8, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	400	5,000	3,000
Kansas City	50	500	600
Omaha	100	3,000	425
St. Louis	350	3,500	1,000
St. Joseph	50	1,000	500
Sioux City	200	2,000	1,000
St. Paul	700	700	5,200
Oklahoma City	100	300	100
Fort Worth	150	200	1,000
Milwaukee	100	100	200
Denver	100	300	3,000
Louisville	200	400	100
Wichita	100	600	100
Indianapolis	100	1,000	400
Pittsburgh	200	600	500
Cincinnati	200	200	1,100
Buffalo	100	300	100
Cleveland	200	100	300
Nashville	100	300	100

MONDAY, AUGUST 10, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	17,000	16,000
Kansas City	7,000	3,500	5,000
Omaha	7,500	12,000	27,000
St. Louis	4,500	10,500	3,000
St. Joseph	2,200	4,000	14,200
Sioux City	3,300	10,500	10,000
St. Paul	1,500	6,500	1,800
Oklahoma City	700	600	300
Fort Worth	2,200	600	3,000
Milwaukee	600	1,200	600
Denver	500	16,000	500
Louisville	200	300	1,000
Wichita	500	1,800	600
Indianapolis	1,200	5,000	2,000
Pittsburgh	.....	400	1,000
Cincinnati	400	2,100	3,500
Buffalo	200	800	700
Cleveland	200	800	700
Nashville	200	400	800

TUESDAY, AUGUST 11, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	32,000	17,000
Kansas City	14,000	2,500	6,000
Omaha	13,000	10,000	18,000
St. Louis	4,700	5,500	2,800
St. Joseph	2,300	2,700	12,000
Sioux City	6,000	6,000	12,500
St. Paul	6,000	9,300	4,700
Oklahoma City	600	500	200
Fort Worth	3,200	800	4,600
Milwaukee	400	500	200
Denver	1,500	2,400	3,700
Louisville	600	400	200
Wichita	2,200	1,200	500
Indianapolis	300	3,000	500
Pittsburgh	600	1,800	4,000
Cincinnati	1,500	2,200	1,900
Buffalo	1,200	3,400	2,500
Cleveland	1,100	1,800	2,900
Nashville	800	200	300

WEDNESDAY, AUGUST 12, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	18,000	18,000
Kansas City	4,500	3,500	4,000
Omaha	6,000	13,000	28,000
St. Louis	2,200	12,000	1,500
St. Joseph	2,000	4,500	7,000
Sioux City	3,000	7,500	2,000
St. Paul	2,300	7,500	2,500
Oklahoma City	1,000	900	300
Fort Worth	2,500	400	2,000
Milwaukee	500	1,000	400
Denver	800	1,300	2,800
Louisville	100	300	400
Wichita	500	1,800	500
Indianapolis	800	3,000	2,000
Pittsburgh	300	800	1,800
Cincinnati	400	1,500	3,200
Buffalo	300	1,700	1,000
Cleveland	500	1,500	900
Nashville	200	500	300

THURSDAY, AUGUST 13, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	22,000	14,000
Kansas City	2,200	3,000	3,500
Omaha	4,000	7,000	16,000
St. Louis	2,000	7,000	2,000
St. Joseph	1,600	3,500	4,000
Sioux City	1,500	5,500	5,500
St. Paul	1,700	3,000	1,000
Oklahoma City	900	700	300
Fort Worth	1,800	400	2,500
Milwaukee	500	700	400
Denver	900	1,500	4,400
Louisville	300	500	1,000
Wichita	500	1,500	800
Indianapolis	700	3,400	2,500
Pittsburgh	.....	900	1,000
Cincinnati	400	1,300	2,000
Buffalo	200	1,800	1,400
Cleveland	200	900	1,300
Nashville	200	200	300

FRIDAY, AUGUST 14, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	9,000	6,000
Kansas City	1,300	2,200	1,500
Omaha	1,500	5,500	14,000
St. Louis	800	5,000	1,200
St. Joseph	1,400	1,500	2,500
Sioux City	700	3,500	800
St. Paul	1,800	6,000	8,000
Oklahoma City	700	600	200
Fort Worth	1,700	300	1,500
Milwaukee	200	400	100
Denver	100	100	4,000
Louisville	300	600	600
Wichita	200	600	100
Indianapolis	300	2,000	1,500
Pittsburgh	....	1,500	1,300
Cincinnati	400	1,600	3,300
Buffalo	400	1,200	1,000
Cleveland	100	500	200
Nashville	100	200	200

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Aug. 13, 1931:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch	$ 6.65@ 7.25	$ 7.10@ 7.40	$ 6.40@ 6.90	$ 6.60@ 6.90	$ 6.75@ 6.90
Lt. wt. (160-180 lbs.) gd-ch	7.15@ 7.40	7.25@ 7.50	6.40@ 7.00	6.70@ 6.95	6.75@ 7.00
(180-200 lbs.) gd-ch	7.25@ 7.40	7.30@ 7.50	6.40@ 7.00	6.70@ 7.00	6.75@ 7.00
Med. wt. (200-220 lbs.) gd-ch	7.10@ 7.40	7.15@ 7.40	6.40@ 7.00	6.60@ 6.90	6.50@ 7.00
(220-250 lbs.) gd-ch	6.75@ 7.30	6.85@ 7.30	5.75@ 6.90	6.15@ 6.85	5.85@ 6.75
Hvy. wt. (250-290 lbs.) gd-ch	6.30@ 7.00	6.35@ 7.00	5.10@ 6.00	5.75@ 6.50	5.10@ 6.25
(290-350 lbs.) gd-ch	5.60@ 6.50	5.65@ 6.50	4.75@ 5.50	5.25@ 5.90	4.75@ 5.50
Pkg. sows (275-500 lbs.) med-ch	4.00@ 5.50	4.00@ 5.50	4.00@ 5.00	3.50@ 5.00	4.00@ 4.90
Sltr. pigs (100-130 lbs.) gd-ch	6.00@ 6.75	6.50@ 7.25	....	6.75@ 7.65	6.75@ 7.00
Av. cost & wt. Thurs. (pigs excl.)	6.21-263 lbs.	6.99-215 lbs.	5.18-279 lbs.	6.46-221 lbs.	....
Slaughter Cattle and Calves:					
STEERS (600-900 LBS.):					
Choice	9.65@10.00	9.50@10.00	9.25@ 9.75	9.40@ 9.85	8.85@ 9.50
Good	8.75@ 9.65	8.75@ 9.50	8.50@ 9.25	7.75@ 9.40	8.00@ 8.85
Medium	6.50@ 9.00	6.25@ 8.75	6.75@ 8.50	5.75@ 7.75	7.00@ 8.00
Common	4.25@ 6.75	4.50@ 6.25	5.00@ 7.00	4.25@ 5.75	4.50@ 7.00
STEERS (900-1,100 LBS.):					
Choice	9.65@10.00	9.50@10.00	9.00@ 9.75	9.25@ 9.85	8.75@ 9.50
Good	8.50@ 9.65	8.50@ 9.50	8.25@ 9.25	7.75@ 9.40	7.75@ 8.75
Medium	6.25@ 8.75	6.00@ 8.50	6.50@ 8.50	5.50@ 7.75	6.25@ 7.75
Common	4.25@ 6.50	4.50@ 6.00	5.00@ 6.75	4.25@ 5.75	4.50@ 6.25
STEERS (1,100-1,300 LBS.):					
Choice	9.25@ 9.75	9.00@ 9.75	8.75@ 9.75	8.75@ 9.65	8.25@ 9.25
Good	8.25@ 9.25	8.25@ 9.00	8.25@ 9.00	7.50@ 9.00	7.25@ 8.25
Medium	6.25@ 8.50	6.00@ 8.25	6.50@ 8.25	5.50@ 7.75	6.00@ 7.25
STEERS (1,300-1,500 LBS.):					
Choice	9.25@ 9.75	8.75@ 9.75	8.50@ 9.35	8.50@ 9.40	8.00@ 9.00
Good	8.25@ 9.25	8.25@ 8.75	7.75@ 8.75	7.50@ 8.75	7.00@ 8.00
HEIFERS (550-850 LBS.):					
Choice	9.25@ 9.75	8.75@ 9.50	8.50@ 9.25	8.75@ 9.50	8.00@ 9.00
Good	7.25@ 9.25	7.50@ 8.75	7.25@ 8.50	7.25@ 9.00	6.50@ 8.00
Medium	5.00@ 7.25	6.00@ 7.50	5.75@ 7.25	5.00@ 7.50	4.75@ 6.50
Common	3.25@ 5.00	3.50@ 6.00	4.00@ 5.75	3.50@ 5.00	....
COWS:					
Choice	5.75@ 6.75	5.25@ 5.75	5.50@ 6.75	4.75@ 5.50	5.25@ 6.25
Good	4.00@ 5.75	4.50@ 5.25	4.00@ 5.50	3.75@ 4.75	4.00@ 5.25
Com-med.	3.00@ 4.00	3.25@ 4.50	3.25@ 4.00	3.00@ 3.75	3.00@ 4.00
Low cutter and cutter	2.15@ 3.25	1.50@ 3.25	2.00@ 3.25	1.75@ 3.00	2.00@ 3.00
BULLS (YRLS. EX. BEEF):					
Gd-ch.	4.00@ 5.25	3.75@ 4.50	3.75@ 4.50	3.75@ 4.25	3.85@ 4.50
Cut-med.	2.75@ 4.25	2.25@ 4.00	2.75@ 3.75	2.25@ 3.75	3.00@ 3.85
VEALERS (MILK-FED):					
Gd-ch.	8.00@10.00	7.50@ 9.00	7.00@ 8.00	6.00@ 8.00	5.50@ 8.50
Medium	6.50@ 8.00	5.50@ 7.50	5.00@ 7.00	4.50@ 6.00	4.00@ 5.50
Cul-com.	5.00@ 6.50	2.75@ 5.50	3.00@ 5.00	2.50@ 4.50	3.00@ 4.00
CALVES (250-500 LBS.):					
Gd-ch.	5.00@ 7.00	6.50@ 9.00	6.00@ 7.50	5.00@ 7.50	4.00@ 5.00
Com-med.	3.00@ 5.00	3.00@ 6.50	3.00@ 6.00	2.50@ 5.00	2.50@ 4.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Gd-ch.	7.50@ 8.75	6.75@ 7.50	7.25@ 8.00	6.75@ 7.65	7.00@ 8.25
Medium	5.50@ 7.50	5.00@ 6.75	6.00@ 7.25	5.25@ 6.75	5.00@ 7.00
(All weights)—Common	4.00@ 5.50	3.50@ 5.00	4.00@ 6.00	3.50@ 5.25	3.50@ 5.00
YEARLING WETHERS:					
(90-110 lbs.)—Med-ch.	3.50@ 6.25	3.00@ 6.00	3.50@ 5.50	3.50@ 5.00	3.00@ 5.50
EWES:					
(90-120 lbs.)—Med-ch.	2.25@ 3.25	2.00@ 3.00	2.00@ 3.25	2.25@ 3.25	2.00@ 3.00
(120-150 lbs.)—Med-ch.	1.75@ 3.00	1.50@ 2.50	1.75@ 3.00	2.00@ 3.00	1.50@ 3.00
(All weights)—Cul-com.	1.00@ 2.25	1.00@ 2.00	.75@ 2.00	1.00@ 2.25	1.00@ 2.00

LIVESTOCK PRICES COMPARED.

Prices meat animals, Chicago, for July compared with June, 1931, and July, 1930, reported by U. S. Bureau Agricultural Economics:

	July, 1931.	June, 1931.	July, 1930.
SLAUGHTER CATTLE AND VEALERS.			
Steers (900-1,100 lbs.):			
Choice	$ 8.59	$ 8.43	$11.04
Good	7.89	7.76	10.00
Medium	6.90	7.05	8.78
Common	5.81	6.15	6.96
(1,100-1,300 lbs.):			
Choice	8.15	8.23	11.04
Good	7.36	7.46	9.96
(1,300-1,500 lbs.):			
Choice	7.84	7.94	10.94
Good	7.11	7.12	9.82
Heifers (550-850 lbs.):			
Choice	8.28	8.00	10.22
Good	7.46	7.39	9.35
Medium	6.33	6.52	8.36
Cows:			
Choice	5.46	5.53	7.91
Good	4.62	4.78	6.82
Common and medium	3.73	4.06	5.37
Vealers (milk-fed):			
Good and choice	7.81	8.48	11.37
Medium	6.49	7.04	10.00
Beef Steers Sold at Chicago Out of First Hands for Slaughter: Weighted Average.			
Choice and prime	$ 8.08	$ 8.05	$10.74
Good	7.60	7.48	9.81
Medium	7.01	6.95	8.72
Common	5.87	6.20	7.28
Average all grades	7.62	7.43	9.42
HOGS.			
Light wgt. (160-180 lbs.):			
Good and choice	$ 7.53	$ 6.86	$ 9.35
(180-200 lbs.):			
Good and choice	7.63	6.89	9.53
Med. wgt. (200-220 lbs.):			
Good and choice	7.61	6.89	9.46
(220-250 lbs.):			
Good and choice	7.35	6.82	9.29
Heavy wgt. (250-290 lbs.):			
Good and choice	6.81	6.62	9.07
(290-350 lbs.):			
Good and choice	6.08	6.27	8.82
Pkg. sows (275-500 lbs.):			
Medium and good	4.99	5.34	7.72
Pack. and ship. purchases:			
Average weight, lbs.	258	251	257
Average cost	$ 6.33	$ 6.36	$ 8.73
SLAUGHTER SHEEP AND LAMBS.			
Lambs (90 lbs. down):			
Good and choice	$ 7.67	$ 8.70	$10.13
(90 lbs. down):			
Medium	6.29	7.28	8.84
Ewes (90-120 lbs.):			
Medium-choice	2.64	2.04	3.28
(120-150 lbs.):			
Medium-choice	2.27	1.73	2.89
U. S. Federally Inspected Slaughter, No. Head.			
Cattle	706,181	666,714	709,789
Calves	356,207	416,591	375,406
Hogs	2,766,639	3,251,248	3,187,276
Sheep	1,490,673	1,516,135	1,411,225

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 8, 1931, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	9,150	2,817	9,982
Swift & Co.	4,735	1,848	12,629
Wilson & Co.	4,923	3,258	7,825
Morris & Co.	1,862	673	5,873
Anglo-Amer. Prov. Co.	1,286	353	....
G. H. Hammond Co.	1,950	659	....
Libby, McNeill & Libby	589	....	....
Shippers	14,220	25,229	11,218
Others	2,641	23,152	2,387

Brennan Packing Co., 5,190 hogs; Independent Packing Co., 439 hogs; Boyd, Lunham & Co., 491 hogs; Hygrade Food Products Corp., 3,599 hogs; Agar Packing Co., 4,763 hogs.

Total: 41,356 cattle; 9,056 calves; 72,471 hogs; 49,914 sheep.

Not including 1,848 cattle, 1,300 calves, 23,322 hogs and 9,034 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,597	1,403	3,244
Cudahy Pkg. Co.	3,138	1,387	4,438
Fowler Pkg. Co.	350	....	....
Morris & Co.	1,805	1,127	2,992
Swift & Co.	2,893	3,731	5,302
Wilson & Co.	2,747	1,665	4,265
Others	1,136	296	117
Total	14,666	9,609	20,358

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	6,198	10,852	10,841
Cudahy Pkg. Co.	4,569	10,026	10,809
Dold Pkg. Co.	1,076	5,910	....
Morris & Co.	2,279	4,522	5,528
Swift & Co.	6,410	8,012	15,636
Others	.....	28,293	....

Eagle Pkg. Co., 13 cattle; Geo. Hoffman Pkg. Co., 47 cattle; Mayerowich Pkg. Co., 5 cattle; Omaha Pkg. Co., 88 cattle; J. Roth & Sons, 101 cattle; South Omaha Pkg. Co., 69 cattle; Lincoln Pkg. Co., 89 cattle; Morrell Pkg. Co., 8 cattle; Nagle Pkg. Co., 367 cattle; Sinclair Pkg. Co., 370 cattle; Wilson & Co., 525 cattle.

Total: 22,214 cattle; 69,605 hogs; 42,814 sheep.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,719	831	1,229	4,933
Swift & Co.	2,950	1,656	514	3,036
Morris & Co.	495	641	....	1,043
East Side Pkg. Co.	631	27	....	320
American Pkg. Co.	85	117	1,102	138
Krey Pkg. Co.	80	....	1,152	103
Shippers	8,866	4,261	21,421	2,433
Others	3,345	667	7,366	2,439
Total	19,171	8,200	32,784	14,445

Not including 3,652 cattle, 2,032 calves, 27,257 hogs and 2,514 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,329	569	4,490	13,563
Armour and Co.	2,717	515	4,486	7,782
Others	2,307	43	7,104	5,683
Total	7,353	1,127	16,080	27,028

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,665	191	9,173	5,049
Armour and Co.	2,353	168	9,289	5,357
Swift & Co.	1,683	186	4,949	4,150
Shippers	3,894	42	24,227	1
Others	242	33	12	....
Total	10,837	620	47,650	14,557

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,205	653	1,248	872
Wilson & Co.	1,162	634	1,239	1,257
Others	160	56	494	....
Total	2,527	1,343	2,981	2,129

Not including 67 cattle and 511 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	696	330	1,526	1,273
Dold Pkg. Co.	456	31	1,096	38
Wichita D. B. Co.	27	....	....	....
Dunn-Ostertag	102	....	....	....
Keefe-Le Stourgeon	35	....	....	....
Fred W. Dold	126	....	333	....
Total	1,442	361	2,955	1,311

Not including 2,831 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	672	214	1,592	3,229
Armour and Co.	393	149	1,137	3,809
Blayney-Murphy Co.	328	84	1,105	352
Others	909	197	819	1,046
Total	2,302	644	4,653	8,436

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,132	3,187	8,294	6,378
Cudahy Pkg. Co.	425	842	....	....
Swift & Co.	4,500	4,788	11,856	6,807
United Pkg. Co.	1,841	124	....	....
Others	1,162	93	12,234	6,754
Total	11,060	9,034	32,384	19,939

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,229	589	2,102	1,163
Armour and Co.	270	78	1,156	70
Indianapolis Abt. Co.	389	135	....	256
Hilgemeir Bros.	....	....	....	....
Brown Bros.	100	40	175	....
Riverview Pkg. Co.	10	....	116	....
Schussler Pkg. Co.	19	....	227	....
Meier Pkg. Co.	137	6	261	....
Indiana Prov. Co.	21	9	153	....
Maass-Hartman Co.	27	13	....	6
Art Wabnitz	11	38	....	194
Hoosier Abt. Co.	30	....	....	....
Shippers	1,111	1,851	12,708	4,502
Others	555	119	659	1,420
Total	3,909	2,878	17,552	7,611

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	....	5	....	390
Ideal Pkg. Co.	6	....	447	....
E. Kahn's Sons Co.	1,348	346	4,237	1,733
Kroger G. & B. Co.	94	105	1,021	....
Lohrey Pkg. Co.	3	....	206	....
H. H. Meyer Co.	....	....	708	....
A. Sander Pkg. Co.	8	....	599	....
J. Schlachter's Sons.	131	226	....	178
J. & F. Schroth Co.	17	....	1,135	....
John F. Stegner	228	256	....	241
Shippers	226	766	1,007	9,847
Others	912	499	340	676
Total	2,973	2,198	9,700	13,065

Not including 965 cattle, 5,437 hogs and 840 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,385	3,269	4,995	2,045
Swift & Co.	....	....	....	245
U.D.B. Co., N.Y.	36	....	....	....
R. Gumz & Co.	57	148	71	105
Armour and Co.	462	1,632	....	....
N.Y.B.D.M.Co., N.Y.	80	....	....	....
Corkran, Hill, Balt.	....	....	174	....
Others	768	394	227	591
Total	2,788	5,443	5,467	2,986

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Aug. 8, 1931, with comparisons:

CATTLE.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	41,356	42,561	18,108
Kansas City	14,666	18,689	17,405
Omaha	22,214	21,476	11,832
St. Louis	19,171	19,399	13,298
St. Joseph	7,353	8,446	9,458
Sioux City	10,837	11,568	6,631
Oklahoma City	2,527	2,422	3,838
Wichita	1,442	1,593	2,892
Denver	2,302	2,390	2,279
St. Paul	11,060	10,378	8,627
Milwaukee	2,788	3,704	....
Indianapolis	3,909	3,051	5,019
Cincinnati	2,973	3,161	2,455
Total	142,598	148,838	101,842

HOGS.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	72,471	72,858	51,669
Kansas City	9,609	7,662	18,516
Omaha	69,605	68,258	68,529
St. Louis	32,784	32,582	35,483
St. Joseph	16,080	19,085	25,140
Sioux City	41,650	53,346	45,084
Oklahoma City	2,981	2,258	3,358
Wichita	2,955	3,140	7,275
Denver	4,653	3,776	4,993
St. Paul	32,384	35,172	19,318
Milwaukee	5,467	6,442	5,811
Indianapolis	17,552	16,270	25,898
Cincinnati	9,700	9,285	14,167
Total	323,891	330,134	325,241

SHEEP.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	38,696	37,082	46,165
Kansas City	20,358	22,377	24,717
Omaha	42,814	45,186	41,977
St. Louis	14,445	13,314	9,690
St. Joseph	27,028	27,601	18,794
Sioux City	14,557	13,461	15,986
Oklahoma City	2,129	1,426	357
Wichita	1,311	2,718	983
Denver	8,436	8,951	11,298
St. Paul	19,939	9,089	7,271
Milwaukee	2,986	2,541	1,766
Indianapolis	7,611	9,998	7,572
Cincinnati	13,065	26,876	2,371
Total	213,375	220,620	188,947

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 3	15,997	2,086	33,535	17,899
Tues., Aug. 4	6,555	2,570	11,946	13,595
Wed., Aug. 5	13,477	2,820	12,473	6,785
Thurs., Aug. 6	6,705	1,862	16,120	12,238
Fri., Aug. 7	1,435	793	16,172	4,005
Sat., Aug. 8	400	200	5,000	3,000
This week	44,569	10,331	95,246	57,522
Previous week	43,181	7,790	95,901	53,133
Year ago	38,305	8,023	114,895	57,206
Two years ago	36,184	7,893	121,955	73,365

Total receipts for month and year to Aug. 1, with comparisons:

	August 1931.	August 1930.	Year 1931.	Year 1930
Cattle	45,157	39,820	1,290,275	1,261,471
Calves	10,608	8,123	337,954	356,564
Hogs	99,744	133,544	4,585,941	4,718,680
Sheep	58,751	65,431	2,316,393	2,308,849

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 3	4,476	....	8,852	2,205
Tues., Aug. 4	2,364	1	4,543	2,672
Wed., Aug. 5	4,252	....	2,251	2,139
Thurs., Aug. 6	1,677	....	3,788	1,490
Fri., Aug. 7	1,299	2	5,769	1,600
Sat., Aug. 8	100	....	1,000	500
This week	14,168	3	26,203	10,615
Previous week	14,759	101	25,669	5,614
Year ago	10,322	310	17,590	7,569
Two years ago	10,017	149	22,170	16,626

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Aug. 8	$ 8.10	$ 6.50	$ 2.50	$ 6.40
Previous week	8.10	6.50	2.75	7.35
1930	8.85	8.95	2.85	9.00
1929	14.95	10.85	5.75	13.35
1928	15.10	10.85	6.35	14.95
1927	11.80	9.05	6.00	14.00
1926	9.35	11.45	6.60	14.10
Av. 1926-1931	$12.00	$10.25	$ 5.50	$13.10

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Aug. 8	30,400	69,000	46,900
Previous week	28,422	70,322	47,519
1930	27,983	97,305	49,637
1929	26,167	99,785	56,739
1928	26,859	59,307	53,129
1927	40,223	94,100	68,647
1926	30,256	97,261	45,469
1925	40,164	82,476	73,461
1924	37,532	97,044	63,760

*Saturday, August 8, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No. Rec'd.	Avg. Wgt.	Prices Top.	Prices Avg.
*Week ended Aug. 8	95,200	256	$ 8.15	$ 6.50
Previous week	95,991	257	8.40	6.50
1930	114,895	255	10.00	8.95
1929	121,955	255	12.15	10.85
1928	95,634	243	12.00	10.85
1927	130,586	252	11.05	9.05
1926	130,157	264	13.65	11.45
Av. 1926-1930	118,600	255	$11.75	$10.25

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended Aug. 8, 1931, with comparisons:

Week ended August 8	69,892
Previous week	65,871
Year ago	108,161
1929	119,066

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, August 14, 1931, were as follows:

	Week ended Aug. 14.	Prev. week.
Packers' purchases	58,598	47,568
Direct to packers	22,433	21,550
Shippers' purchases	26,264	24,305
Total	107,295	93,423

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Aug. 15, 1931:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,681	9,373	2,160	42,899
Central Union	2,591	462	....	9,988
New York	473	2,924	9,669	6,122
Total	7,745	12,759	11,829	59,009
Previous week	7,015	13,183	11,603	78,853
Two weeks ago	7,934	13,369	12,904	72,849

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended August 8, 1931, with comparisons:

CATTLE.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	28,984	27,185	19,565
Kansas City	14,666	18,681	19,082
Omaha	18,305	22,626	17,371
St. Louis	14,244	14,325	17,713
St. Joseph	6,246	7,522	9,833
Sioux City	8,470	10,486	7,320
Wichita	1,803	2,064	1,653
Fort Worth	6,506	7,900	....
Philadelphia	1,648	1,762	1,485
Indianapolis	1,661	1,578	1,008
New York & Jersey City	9,485	8,353	....
Oklahoma City	3,937	4,277	5,451
Cincinnati	3,380	4,251	5,222
Denver	1,964	1,843	2,409
Total	121,299	132,853	108,142

HOGS.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	66,662	63,996	51,669
Kansas City	9,609	7,662	18,516
Omaha	41,697	40,176	42,264
St. Louis	11,363	10,479	23,399
St. Joseph	9,167	9,310	17,527
Sioux City	25,315	24,600	25,360
Wichita	5,786	8,773	4,702
Fort Worth	1,679	3,100	....
Philadelphia	10,807	11,083	9,630
Indianapolis	10,155	10,324	16,020
New York & Jersey City	28,232	27,493	....
Oklahoma City	3,492	2,962	3,358
Cincinnati	11,746	13,246	13,409
Denver	5,202	6,793	5,290
Total	240,912	239,997	231,144

SHEEP.

	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Chicago	46,713	47,615	45,165
Kansas City	20,358	22,377	24,717
Omaha	41,134	42,081	38,126
St. Louis	12,012	10,903	9,690
St. Joseph	21,345	23,991	17,749
Sioux City	15,252	12,608	15,057
Wichita	1,311	2,718	983
Fort Worth	14,220	20,935	....
Philadelphia	8,030	9,623	5,961
Indianapolis	1,392	1,833	1,076
New York & Jersey City	74,305	81,258	....
Oklahoma City	2,129	907	357
Cincinnati	2,569	5,054	3,547
Denver	5,395	5,270	5,049
Total	266,165	287,173	167,477

JULY FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection in July, 1931, are:

	Cattle.	Calves.	Hogs.	Sheep and Lambs.
Baltimore	7,136	1,515	38,451	4,572
Buffalo	8,384	2,427	39,513	10,868
Chicago	123,604	37,042	370,176	218,150
Cincinnati	13,764	7,239	65,936	26,488
Cleveland	3,951	5,382	41,430	11,878
Denver	6,616	1,699	19,208	12,747
Detroit	5,923	7,259	43,946	8,323
Fort Worth	27,719	15,729	11,030	49,224
Indianapolis	14,676	4,166	53,379	9,659
Kansas City	57,682	16,814	132,906	89,258
Los Angeles	9,972	3,289	17,302	32,779
Milwaukee	13,925	31,035	69,893	8,222
Natl. Stock Yards	29,523	11,417	71,836	54,386
New York	31,630	55,134	43,231	276,388
Omaha	80,780	4,234	206,308	169,297
Philadelphia	6,704	8,546	54,858	31,123
St. Louis	16,445	9,131	94,276	15,111
Sioux City	35,630	2,175	138,397	78,773
So. St. Joseph	22,322	4,588	58,744	80,882
So. St. Paul	40,508	41,763	147,155	26,052
Wichita	5,208	5,579	28,720	5,925
All other stations	144,079	84,044	1,019,944	270,568
Total:				
July, '31	706,181	356,207	2,766,639	1,490,673
July, '30	709,739	375,496	3,187,276	1,411,235
7 mos. ended July, '31	4,612,076	2,816,248	25,941,273	9,916,186
7 mos. ended July, '30	4,577,492	2,698,331	26,606,971	9,232,886

Horses slaughtered under federal inspection during July totaled 9,860 head, compared with 14,112 in July, 1930. Total horse slaughter for the 7 months ended July, 1931, were 56,438, compared with 64,358 during July, 1930.

JULY HOG WEIGHT AVERAGES.

Heavy hogs featured the receipts at Chicago, Omaha and Sioux City during July. Chicago hogs averaged 258 lbs., compared with 257 last July. The Omaha average was 274 lbs., being 8 lbs. heavier than a year ago, and at Sioux City the average weight was 287 lbs., compared with 279 lbs. last July.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended Aug. 7, 1931, with comparisons, reported by Dominion Live Stock Branch:

BUTCHER STEERS.
Up to 1,050 lbs.

	Week ended Aug. 7.	Prev. week.	Same week, 1930.
Toronto	$ 6.50	$ 6.75	$ 8.00
Montreal	6.75	6.35	7.50
Winnipeg	6.25	6.25	7.50
Calgary	5.25	4.75	6.50
Edmonton	5.00	5.00	6.00
Prince Albert	5.00	5.25	6.00
Moose Jaw	6.00	6.00	6.00
Saskatoon	....	5.25	7.75

VEAL CALVES.

	Week ended Aug. 7.	Prev. week.	Same week, 1930.
Toronto	$ 8.00	$ 7.75	$11.50
Montreal	7.00	6.75	9.50
Winnipeg	5.50	5.50	11.00
Calgary	5.00	6.00	8.50
Edmonton	6.50	6.00	9.00
Prince Albert	4.00	4.50	7.50
Moose Jaw	4.00	4.00	8.00
Saskatoon	4.50	4.00	8.00

SELECT BACON HOGS.

	Week ended Aug. 7.	Prev. week.	Same week, 1930.
Toronto	$ 8.75	$ 9.10	$13.25
Montreal	9.00	9.50	13.25
Winnipeg	7.75	8.00	12.00
Calgary	7.50	7.75	11.75
Edmonton	7.35	7.50	11.85
Prince Albert	7.25	7.75	11.75
Moose Jaw	7.45	8.20	11.70
Saskatoon	7.45	8.45	11.45

GOOD LAMBS.

	Week ended Aug. 7.	Prev. week.	Same week, 1930.
Toronto	$ 9.25	$ 9.00	$10.50
Montreal	7.00	7.50	12.00
Winnipeg	6.50	8.50	8.50
Calgary	6.00	6.00	7.50
Edmonton	6.00	5.75	8.00
Prince Albert	6.00	6.00	8.00
Moose Jaw	6.00	7.00	7.50
Saskatoon	5.50	5.50	7.50

FAT CATTLE PROSPECTS.

There were about 13 per cent less cattle on feed for market in the Corn Belt states on August 1 this year than on August 1, 1930, according to the estimate made by the Department of Agriculture. The states east of the Mississippi had 16 per cent less than last year and the states west of the river had 11 per cent less. None of the states had more cattle on feed this year than last and only Nebraska had as many as last year.

Reports from feeders as to the kinds of cattle on feed indicate a considerable decrease from last year in the proportion of cattle weighing over 1,100 pounds to be marketed during the next four months, a material increase in the proportion of cattle weighing from 900 to 1,100 pounds, and little change in the proportion under 900 pounds.

Feeders' reports as to the number of stocker and feeder cattle they expect to buy during the last five months of 1931, compared to the number bought during the same period in 1930, point to smaller shipments of such cattle into the Corn Belt states this year. These reports indicated a larger movement than last year into some states where the drought of 1930 reduced the in-shipments but a decrease into the principal feeding states. The reasons for the indicated smaller movement this year most generally given were the unfavorable returns from feeding operations during the past two years and the resulting difficulty that many feeders will meet in financing feeding operations this year.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 8, 1931, were 4,191,000 lbs.; previous week, 4,682,000 lbs.; same week last year, 2,975,000 lbs.; from January 1 to August 8 this year, 128,770,000 lbs.; same period a year ago, 120,257,000 lbs.

Shipments of hides from Chicago for the week ended August 8, 1931, were 3,630,000 lbs.; previous week, 4,036,000 lbs.; same week last year, 2,162,000 lbs.; from January 1 to August 8 this year, 112,335,000 lbs.; same period a year ago, 102,029,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended August 8, 1931:

Week ending	New York.	Boston.	Phila.
Aug. 8, 1931	9,569	......	......
Aug. 1, 1931	42,306	......	13,945
July 25, 1931	5,628	1,486	15,000
July 18, 1931	11,471	......	......
To date, 1931	502,046	49,460	226,089
Aug. 9, 1930	15,074	203	3,981
Aug. 2, 1930	37,354	34,342	5,858
To date, 1930	1,095,418	615,122	379,066

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Principal hide and skin stocks June 30, 1931, and May, 1931, based on reports from 4,176 manufacturers and dealers, according to U. S. Department of Commerce:

	Stocks on hand and in transit. June 30, 1931.	May 31, 1931.	Tanned during June, 1931.	*Deliveries during June, 1931.
Cattle, total, hides	3,812,668	3,934,537	1,314,460	1,430,400
Steers, hides	1,334,462	1,298,439	....	463,181
Cows, hides	1,368,356	1,410,496	....	508,091
Bulls, hides	128,003	130,643	....	55,905
Unclassified, hides	981,847	1,094,959	....	402,738
Buffalo, hides	38,374	43,438	2,296	3,000
Calf, total, skins	3,148,057	2,898,523	1,170,580	811,265
Green-salted, skins	2,793,952	2,666,798	1,054,681	795,523
Dry or dry-salted, skins	354,105	231,725	115,899	15,738
Kip, total, skins	451,884	403,718	126,931	128,870
Green-salted, skins	395,739	349,537	126,931	126,866
Dry or dry-salted, skins	56,145	54,181	....	2,004
Horse, colt, ass, and mule:				
Hides	121,207	115,777	9,986	23,982
Fronts, whole	22,907	21,998	50,396	96
Butts, whole	297,797	318,973	73,746	1,700
Shanks	3,448	1,684	24,368	....
Splits, pickled, pieces	30,674	20,526	52,895	10
Goat and kid, skins	13,408,377	12,588,419	4,575,402	1,293,358
Cabretta, skins	1,094,843	1,126,971	206,860	86,507
Sheep and lamb, total, skins	13,613,569	14,010,385	2,480,344	2,771,806
Wool skins	1,274,168	1,226,654	....	670,702
Shearlings	1,143,967	1,089,221	....	460,008
Without wool—pickled skins	10,613,785	11,096,388	....	1,605,773
Without wool—dry skins	581,649	598,122	....	34,749
Skivers, dozens	102,884	100,142	4,436	10
Fleshers, dozens	2,916	2,801	3,218	....
Kangaroo and wallaby, skins	210,273	281,184	93,812	....
Deer and elk, skins	262,720	223,500	96,650	74,597
Pig and hog, skins	111,968	79,154	73,679	41,161
Pig and hog strips, lbs.	424,826	415,440	129,869	69,678
Seal, skins	78,173	33,910	12,387	....

*Represents deliveries by packers, butchers, dealers, and importers.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market is in a waiting position. Trading this week was confined to the movement of 20,000 August branded cows by all packers at a half-cent decline from last movement in big packer market, being taken by a shoe manufacturing tanner and a sole leather outlet; also the sale of another car heavy Texas steers for export at a slight premium over the previous market.

There is considerable interest in hides in a quiet way, but buyers are unwilling to take the initiative in opening negotiations, in view of the steady decline the past couple weeks on the Hide Exchange. Bids at a cent lower than last trading prices are reported late this week for native steers and Colorados, with packers quoting their last trading prices in a nominal way. Reports that hides could be secured at a half-cent decline are strenuously denied by packers. The cows have been the weakest description on the list and, with branded cows selling at only a half-cent off, packers look upon native and branded steers as worth steady prices.

Spready native steers sold last week at 13c. Last sales of native steers were at 12c, with bids of 11c reported. One packer sold 1,500 July extreme native steers at close of last week at 11½c, other packers still quoting 12c.

Last movement of butt branded steers was at 12c, and Colorados at 11½c; bidding 10½c for Colorados. Another car heavy Texas steers sold this week for export at 12¾c, New York, with last trading locally at 12c. Light Texas steers last sold at 11½c. Extreme light Texas steers quoted on parity with branded cows at 10½c.

Heavy native cows last sold at 11½c. The market on light native cows is in considerable doubt; last sales by big packers were at 12c for Julys, and local small packers obtained 11c for August; light cows could be sold early this week at 11c. All packers sold 20,000 branded cows latter part of this week at 10½c, or half-cent decline.

Native bulls were well sold last week at 7c; branded 6@6½c, nom.

South American market active and easier this week, seasonal take-off being the poorest of the year in that market. Around 50,000 steers sold this week at $29.37½ gold, equal to 9$\frac{9}{16}$c@9⅝c, c.i.f. New York, as against $32.50 or 10⅝c paid last week. These moved partly to Europe and partly to the United States, figuring around 10¾c, duty paid, basis butt brands, or under the domestic market.

SMALL PACKER HIDES—Nothing done as yet on August local small packer all-weights, pending definite action on big packer light native cows. The local small packer association is cleaned up to end of August, having obtained 11c earlier for August light native cows and 10½c for branded cows.

COUNTRY HIDES—Country market continues slow and rather soft. Holdings are not sufficient to cause any great selling pressure; in fact, dealers have difficulty in buying all-weights at prices that will enable them to operate at the present price levels. However, any improvement in prices would probably result in the release of more hides at interior points. All-weights, around 48 lb. av., sold early at 7c, selected, delivered; offerings held at this figure. Heavy steers and cows around 6½c, nom. Buff weights reported sold at 7c, with 7½c generally asked. Market on extremes not well established, pending action on packer light cows, but offerings are reported at 9@9½c. Bulls slow, 4½@5c flat asked. All-weight branded listed about 6c, flat, less Chicago freight.

CALFSKINS—Trading awaited to establish market on packer calfskins, which are quoted nominally around 16c, last paid for June regular run; interest dull.

Chicago city calfskins, 8/10 lb., declined a cent on the sale of a car at 10c; the 10/15 lb. last sold previous week at 14½c, with buyers talking 13@13½c. Outside cities, 8/15 lb., are quoted around 11½@12c, nom.; mixed cities and countries 10@10½c; straight countries around 9½c. Two cars Chicago city light calf and deacons sold at 75c.

KIPSKINS—Market dull, with last trading in July packer native kipskins at 13½c for northerns, southerns a cent less, and over-weights at 12½c for northerns.

Chicago city kipskins last sold at 12c; market dull and quoted nominally around 11@11½c. Outside cities around 11c. Mixed cities and countries about 10c; straight countries 9@9½c.

Packer regular slunks quoted 70c paid; hairless 25@30c.

HORSEHIDES—Horsehides continue slow and easy. Good city renderers quoted $2.75@3.00, some asking a trifle more. Mixed city and country northern lots $2.25@2.75; straight countries around $2.00.

SHEEPSKINS—Dry pelts firmer and quoted 10@11c for full wools. Production of big packer shearlings continues light and no difficulty is experienced in moving the limited supplies; good shearlings for special purposes in demand and a car sold at 70c for No. 1's and 35c for No. 2's; another car being offered same basis. Summer pickled skins quoted $3.25@3.50 at Chicago, with last trading reported at $3.37½ per doz. Better quality skins at New York worth more and market quoted $4.00@4.50 per doz., according to quality, with last sales of June lambs at $4.25. Small packer lamb pelts selling around 55c.

PIGSKINS—Interest still lacking in No. 1 strips for tanning and quoted 3@5c, nom. Fresh frozen gelatine scraps 2c nom. per lb. for prompt and 2½c for future, Chicago basis.

New York.

PACKER HIDES—One packer reported still holding half of July branded hides and another holding half of July natives and brands; others moved July hides earlier at 12c for native and butt branded steers and 11½c for Colorados. Market dull, awaiting action in the western market.

COUNTRY HIDES—Market slow and dull and quoted around 7c top for buff weights and 9c top for 25/45 lb. mid-western extremes, with a shade higher asked.

CALFSKINS—Calfskin market has an easy tendency. About 7,000 packer 5-7's reported at $1.10, and cities reported sold at $1.00; the 7-9's are quoted nominally $1.40@1.50; car 9-12's sold on private terms, generally believed at $2.00 for cities.

New York Hide Exchange Futures.

Saturday, August 8, 1931—Close: Aug. 9.40n; Sept. 9.75n; Oct. 10.25n; Nov. 10.75n; Dec. 11.25 sale; Jan. 11.55n; Feb. 11.90n; Mar. 12.25@12.26 sales; Apr. 12.55n; May 12.80n; June 13.05n; July 13.25n. Sales 79 lots.

Monday, August 10, 1931—Close: Aug. 9.25n; Sept. 9.60@9.65; Oct. 10.15n; Nov. 10.65n; Dec. 11.20@11.25; Jan. 11.50n; Feb. 11.85n; Mar. 12.25 sale; Apr. 12.50n; May 12.75n; June 13.10 sale; July 13.30n. Sales 97 lots.

Tuesday, August 11, 1931—Close: Aug. 9.25n; Sept. 9.60@9.65; Oct. 10.15n; Nov. 10.65n; Dec. 11.20 sale; Jan. 11.50n; Feb. 11.85n; Mar. 12.25 sale; Apr. 12.50n; May 12.80n; June 13.15@13.20; July 13.30n. Sales 53 lots.

Wednesday, August 12, 1931—Close: Aug. 8.75n; Sept. 9.00@9.10; Oct. 9.65n; Nov. 10.20n; Dec. 10.70@10.75; Jan. 11.05n; Feb. 11.40n; Mar. 11.80@11.90 sales; Apr. 12.05n; May 12.35n; June 12.70@12.75 sales; July 12.85n. Sales 78 lots.

Thursday, August 13, 1931—Close: Aug. 8.70n; Sept. 8.95b; Oct. 9.70n; Nov. 10.25n; Dec. 10.80 sale; Jan. 11.20n; Feb. 11.65n; Mar. 12.03 sale; Apr. 12.30n; May 12.65n; June 13.00b; July 13.15n. Sales 159 lots.

Friday, August 14, 1931—Close: Aug. 8.70n; Sept. 8.95@9.00; Oct. 9.70n; Nov. 10.30n; Dec. 10.85@10.90; Jan. 11.20n; Feb. 11.65n; Mar. 12.00 sale; Apr. 12.30n; May 12.65n; June 13.00 sale; July 13.15n. Sales 80 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Aug. 14, 1931, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Aug. 14.	Prev. week.	Cor. week, 1930.
Spr. nat. strs.	@13	@13	14½@15n
Hvy. nat. strs. 11	@12	@12ax	@13½
Hvy. Tex. strs. 11	@12	@12ax	@13½
Hvy. butt brnd'd strs. 11	@12	@12ax	@13½
Hvy. Col. strs.	@11½ax	@11½ax	@13
Ex-light Tex. strs.	@10½n	@11ax	@10
Brnd'd cows.	@10½	@11ax	@10
Hvy. nat. cows	@11½	@11½	11½@12
Lt. nat. cows.11	@12	11 @12	@10½
Nat. bulls ..	@ 7	@ 7	@ 7
Brnd'd bulls.	@ 6n	@ 6n	@ 6
Calfskins ...	@16n	16 @17n	@19
Kips, nat....	@13½	@13½	17 @17½
Kips, ov-wt..	@12½	@12½	@15
Kips, brnd'd.10	@10½n	10 @10½n	@13n
Slunks, reg..70	@80	@80	@1.25
Slunks, hrls..25	@30	25 @30	@30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ended Aug. 14.	Prev. week.	Cor. week, 1930.
Nat. all-wts..	@11n	11 @12n	@10¼
Branded	@10½n	10½@11n	@10
Nat. bulls ..	@ 7	@ 7n	@ 7n
Brnd'd bulls.	@ 6	@ 6n	@ 6n
Calfskins ...12	@12½n	12½@13n	@16½
Kips 11	@11½n	@12	@15½n
Slunks, reg..	@70	70 @72½	@1.15
Slunks, hrls..	@25	@25	@20

COUNTRY HIDES.

	Week ended Aug. 14.	Prev. week.	Cor. week, 1930.
Hvy. steers..	@ 6½n	@ 7n	7½@ 8
Hvy. cows ..	@ 6½n	@ 7n	7½@ 8
Buffs	@ 7	@ 7b	8 @ 8½
Extremes ...	@ 9	9 @ 9½	9½@10
Bulls	4½@ 5n	@ 4½n	@ 5n
Calfskins ...	@ 9½	@10	@13n
Kips 9	@ 9½	@10	@12n
Light calf...30	@40	30 @40	90 @1.00
Deacons 30	@40	30 @40	90 @1.00
Slunks, reg...25	@35	25 @35	50 @60
Slunks, hrls.. 5	@10n	5 @10n	5 @10n
Horsehides ..	2.00@3.00	2.00@3.25	3.00@4.00

SHEEPSKINS.

	Week ended Aug. 14.	Prev. week.	Cor. week, 1930.
Pkr. lambs ..	....	....	....
Sml. pkr. lambs	@55	45 @50	....
Pkr. shearlgs.	@70	@65	50 @55
Dry pelts ...10	@11	9½@10	@10

Chicago Section

J. C. Wood of J. C. Wood & Co., is enjoying his vacation at Star Lake, Wis.

J. E. Decker, president of Jacob E. Decker & Sons, Mason City, Ia., was in Chicago this week.

F. Maloney of the hog-buying department of Kingan & Co., Indianapolis, was a Chicago visitor this week.

J. C. Stentz, treasurer and director of sales of John Morrell & Co., Ottumwa, Ia., was a visitor in Chicago this week.

R. W. Perry, manager of Wm. Davies Co., Chicago, left this week for Toronto, Canada, on a vacation and business trip.

Frank A. Hunter, president and general manager of the East Side Packing Co., St. Louis, was in the city this week.

E. S. Urwitz, general manager, and Mr. Silverman of the Dryfus Packing Co., Lafayette, Ind., were visitors in Chicago this week.

R. D. McManus, director of public relations of Armour and Company, has been spending a week of his vacation this year at Pine Lake near La Porte, Ind.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 20,310 cattle, 6,285 calves, 32,273 hogs and 32,821 sheep.

C. H. Ungerman, president Birmingham Packing Co., Birmingham, Ala., passed through Chicago this week, paying several visits to old-time friends in the industry.

D. P. Cosgrove, vice president of Sterne & Son Co., returned this week from a grand fishing trip in Canada. He says there were bass and everything to make a fellow feel like fishing.

John Rosberg of Tiedemann & Harris, Inc., San Francisco, Calif., was in the city this week. Mr. Rosberg is the inventor of the "Big Boy" automatic pickle pump, designed for pumping briskets, hams, tongues, etc.

Provision shipments from Chicago for the week ended August 8, 1931, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1930.
Cured meats, lbs.	13,426,000	12,027,000	12,672,000
Fresh meats, lbs.	41,168,000	42,278,000	36,028,000
Lard, lbs.	4,212,000	5,569,000	5,327,000

Packers from outside Chicago attending a meeting of the Business Methods Committee of the Institute of American Meat Packers this week included F. A. Hunter, East Side Packing Co., St. Louis; J. C. Stentz, John Morrell & Co., Ottumwa, Iowa; W. R. Sinclair and D. W. Allerdice, Kingan & Co., Indianapolis; and Carl Welhener and W. H. Moody, Indianapolis Abattoir Co.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

In the Good Old Days

Under this heading will appear from time to time items about and reminiscences of veterans of the meat packing industry. Contributions from "Old Timers" are invited.

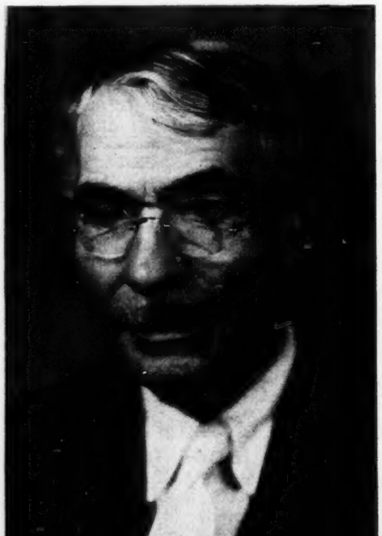
50 YEARS IN ONE DEPARTMENT.

Veterans who have served the meat industry for fifty years or longer are rare enough, but to serve one packer this length of time, most of it on one job, is a rare distinction.

This is the unique record of John Rusak, who as an immigrant lad from Bohemia started to work for Armour and Company June 2, 1880, three weeks after he arrived in this country.

Practically all of Rusak's fifty years with this company have been spent as a sausage meat trimer. He remembers very well when Michael Cudahy (who with his brother Edward founded the Cudahy Packing Co. in South Omaha in 1890) was plant superintendent for Armour and Company. One can hardly appreciate the progress made in meat plant methods, Rusak says, unless he is familiar with the methods in use 50 years ago.

Mr. Rusak has been awarded the 50-year gold service button by the Institute of American Meat Packers, and in addition is the proud possessor of a gold watch, suitably engraved, presented to him on behalf of the company by vice president W. C. White, in token of his many years of faithful service.



HE'S SEEN MUCH PROGRESS.

John Rusak started with Armour and Company in 1880 and has been with this company ever since. Most of this long service has been in the sausage trimming room. He has seen the industry grow from one using crude methods to one that is highly mechanized.

DANISH LARD COMPETITION.

Competition which American lard is receiving on the German market from the Danish product is attributed largely to the price factor. During July the Danish product sold at from \$2.50 to \$3.00 per 100 kilos under American lard. There is only one grade of Danish lard which ranks between American steam and pure refined lard.

The price of German lard approximates that of the Danish product and has been produced in large quantities this year, although the exact production is difficult to estimate owing to the manner in which it is produced. There are no large packinghouses, slaughtering being done principally in municipal slaughterhouses from which the carcasses are taken by the butchers or individual owners to be cut up.

Lard is used in Germany principally as a spread for bread and next in cooking. A large portion of the lard for eating on bread is rendered in the homes, where a small quantity of onions, apples or spices are added to give it flavor.

The average production of lard is reckoned at about 8 per cent of the slaughtered weight of hogs killed each year. This would indicate that 168,000 metric tons of lard were produced in 1930, compared with an average production of 162,000 metric tons in the years 1911 to 1913. Current production of German lard is estimated at 15 to 20 per cent above that of a year ago.

There appears to be a general preference for American lard in most parts of Germany on account of its uniform quality. Under normal conditions it will command a slight premium over most grades of either German or Danish lard, particularly in the industrial districts of western Germany, in eastern Germany and to some extent in the middle and southern districts, although demand is less pronounced there. In the vicinity of Hamburg and a considerable part of northern Germany and in some parts of Bavaria there is a marked preference for Danish lard in bladders as well as German lard in the same form of packing.

Both German and Danish lard are natural products and are not pressed or for the most part refined. While they do not have the whiteness and uniform quality of American lard, their flavor is preferred by some consumers.

There is some criticism of Danish lard on the ground that the quality is not uniform and that it does not keep well for long periods of time; but the present price advantage is sufficient to outweigh slight inferiorities in quality.

According to a summary of the situation made by the American consul at Hamburg, it seems altogether likely that the competition from Danish lard is a permanent development which will probably continue to increase rather than diminish, in the absence of further tariff restrictions.

The Danish exporters are known to be keenly interested in this outlet for a product that has become so important,

and are seeking means to develop it. It is rumored that a central refining plant may be established, either in Denmark or Germany near the Danish boundary, where Danish lard may be refined and made uniform in quality and appearance.

If, at the prevailing low prices of meat and lard, these products can be exported from Denmark at a profit, there seems to be no reason why the industry should not thrive when prices increase. There is now every indication that the production of hogs in Germany will decrease next year, when local prices of meat and lard may be expected to rise, if other conditions do not develop unfavorably.

BUDGETING ADVERTISING COST.

(Continued from page 20.)

promptly at frequent intervals between actual and estimated expenditures. The regular accounts of a business will rarely give a sufficiently detailed classification of expenditures to provide adequate control. For this reason it is usually desirable to provide in some manner for a supplementary tabulation of all charges to advertising expense.

This may be handled by a clerk in the advertising department if no objection is held to decentralized records. Postings are made by this clerk to a record which provides a classification of expenditures conforming to the classifications in the detailed estimates. At the end of each month, totals are taken and reports submitted to the proper executives.

The original estimates, when approved, are transferred to cards similar to that shown in Fig. 3. These cards are then filed by the advertising manager for his reference. As actual figures become available they are posted to the cards.

The original plan must be held subject to change in the event of unforeseen developments of a serious nature. The advertising budget should be flexible, and the mechanism for making changes in the appropriation during the budget period should be set up before the system is installed. Changes should be permitted only upon the approval of a responsible executive.

The cost of budgeting is sometimes raised as an objection to the installation of a system of budget control for advertising. One case which is quite typical may be cited in reply to this objection. In this case the cost of operating the advertising budget is approximately one-third of one per cent of the total advertising appropriation.

LIVESTOCK MARKET AREAS.

(Continued from page 23.)

In the study the areas from which the livestock come to market are mapped, and the annual trends of receipts are shown in a series of charts and maps. The strategic location of Chicago as a market for livestock is revealed when its market area is studied in relation to regions of surplus and deficit livestock supply.

In a final section of the study the competitive relation of the Chicago market to other treminals is measured seasonally in terms of receipts and prices. How active this competition is, and how well Chicago has been able to hold its own in this gigantic game of give-and-take, furnish the theme which runs through this story of the relation of the market to its region of supply.

The book contains 100 pages and is published by the University of Chicago Press. The price is $1.00.

NEW MEAT FACTS FOUND.

(Continued from page 22.)

keep in the juices. It improves the outside appearance of the meat and it develops flavor on the outside of the meat but it does not prevent shrinkage.

The average consumer still thinks that the only steak worthy of the name is from steer beef, but investigations at the University of Illinois, which were reported upon at the conference, show very little difference in the product from steer and heifer.

The state agricultural colleges which have participated in the study are: Arkansas, Colorado, Georgia, Illinois, Indiana, Iowa, Kansas, Louisiana, Maryland, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, New Jersey, New Mexico, New York, North Carolina. North Dakota, Ohio, Oregon, South Carolina, Tennessee, Virginia, West Virginia.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday, August 13, 1931.

REGULAR HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Sweet Pickled. Fancy.
8-10	14	15½	16½
10-12	13½	15	16
12-14	12½	14	15
14-16	12½	13¾	14¾
10-16 range	12½	....	....

BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Sweet Pickled. Fancy.
16-18	12	13½	13¾
18-20	12	13½	13¾
20-22	12	13½	13¾
16-22 range	12	....	....

SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Sweet Pickled. Fancy.
10-12	14½	15¾	16¾
12-14	14¼	15½	16½
14-16	13½	14½	15½
16-18	13	13½	14½
18-20	10¾	12½	13½
20-22	9½	11½	13
22-24	9¼	11	....
24-26	9	10½	....
25-30	8¼	10¼	....
30-35	8	10	....

PICNICS.

	Green. Standard	Sweet Pickled. Standard.	Sweet Pickled. Sh. Shank.
4-6	11	11	11¾
6-8	10	10	10¾
8-10	7	8	8¾
10-12	7	7¾	8½
12-14	7	7½	8¼

BELLIES.

	Green. Sq. Sdls.	Cured. S.P.	Cured. Dry Cured.
6-8	14¼	15	15¼
8-10	13½	14¼	14½
10-12	12¾	12¾	13¼
12-14	11½	11½	12
14-16	10¾	11	11½
16-18	10½	10½	11

D. S. BELLIES.

	Clear. Standard.	Clear. Fancy.	Rib.
14-16	....	....	....
16-18	7½	9	....
18-20	7¼	8¾	....
20-25	6¾	8¼	6¾
25-30	6⅝	8⅛	6⅝
30-35	6½	....	6½
35-40	6⅜	....	6⅜
40-50	6¼	....	6¼

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	6	6¼
10-12	6⅛	6⅜
12-14	6¼	6½
14-16	6⅜	6⅝
16-18	6½	6¾
18-20	6¾	7
20-25	7¼	7½

OTHER D. S. MEATS.

Extra short clears	35-45	6½n
Extra short ribs	35-45	6½n
Regular plates	6-8	6¼
Clear plates	4-6	6
Jowl butts	....	5¾
Green square jowls	....	6¼
Green rough jowls	....	6

FUTURE PRICES.

SATURDAY, AUGUST 8, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	....	....	....	7.17½ax
Sept.	7.15	7.22½	7.15	7.17½
Oct.	7.10	7.12½	7.02½	7.02½
Dec.	6.52½	6.55	6.42½	6.42½ax
CLEAR BELLIES—				
Aug.	....	....	....	7.50n
Sept.	....	....	....	7.60ax

MONDAY, AUGUST 10, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	....	....	....	7.15n
Sept.	7.15	....	....	7.15
Oct.	7.00	....	....	7.00
Dec.	6.40	6.40	6.30	6.35ax
CLEAR BELLIES—				
Aug.	....	....	....	7.50n
Sept.	....	....	....	7.55ax

TUESDAY, AUGUST 11, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	....	....	....	7.10ax
Sept.	7.12½	7.15	7.12½	7.15ax
Oct.	....	....	....	7.00b
Dec.	6.35	6.35	6.32½	6.32½ax
CLEAR BELLIES—				
Aug.	....	....	....	7.50n
Sept.	7.45	....	....	7.45

WEDNESDAY, AUGUST 12, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	....	....	....	7.10n
Sept.	7.12½	7.15	7.12½	7.15
Oct.	....	....	....	7.02½b
Dec.	6.32½	....	....	6.32½
CLEAR BELLIES—				
Aug.	....	....	....	7.15ax
Sept.	7.30	7.30	7.15	7.15ax

THURSDAY, AUGUST 13, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	....	....	....	7.00n
Sept.	7.10	7.10	7.05	7.05
Oct.	6.95	6.95	6.87½	6.87½
Dec.	6.25	6.25	6.20	6.25b
CLEAR BELLIES—				
Aug.	....	....	....	6.37½n
Sept.	7.00	7.00	6.37½	6.37½
Oct.	6.50	....	....	6.50

FRIDAY, AUGUST 14, 1931.

	Open.	High.	Low.	Close.
LARD—				
Aug.	7.20	....	....	7.20
Sept.	7.20	7.25	7.20	7.25b
Oct.	7.07½	7.10	7.07½	7.10
Dec.	6.40	7.47½	7.40	7.40
CLEAR BELLIES—				
Aug.	....	....	....	6.87½n
Sept.	6.50	6.87½	6.50	6.87½
Oct.	....	....	....	6.87½b

Key: ax, asked; b, bid; n, nominal; —, split.

ANIMAL OILS.

Prime edible lard oil	@11½
Headlight burning oil	@ 8¾
Prime winter strained	@ 8½
Extra winter strained	@ 8¼
Extra lard oil	@ 7¾
Extra No. 1	@ 7¼
No. 1 lard	@ 7
No. 2 lard	@ 6¾
Acidless tallow oil	@ 6½
20 D. C. T. neatsfoot	@14
Pure neatsfoot oil	@10
Special neatsfoot oil	@ 8
Extra neatsfoot oil	@ 7½
No. 1 neatsfoot oil	@ 7¼

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	$1.40	@1.42½
Oak pork barrels, black iron hoops	1.47½	@1.50
Ash pork barrels, galv. iron hoops	1.60	@1.62½
White oak ham tierces	2.45	@2.47½
Red oak lard tierces	1.87½	@1.90
White oak lard tierces	2.12½	@2.15

CHICAGO RETAIL MEATS

Beef.

	Week ended Aug. 12, '31. No. 1.	No. 2.	No. 3.	Cor. wk., 1930. No. 1.	No. 2.	No. 3.
Rib roast, hvy. end	28	27	16	30	27	18
Rib roast, lt. end	30	28	18	40	30	20
Chuck roast	16	16	12	25	21	16
Steaks, round	35	32	18	40	35	20
Steaks, sirl. 1st cut	30	30	20	40	35	20
Steaks, porterhouse	40	38	20	50	40	22
Steaks, flank	25	24	16	25	24	16
Beef stew, chuck	15	14	10	24	20	14
Corned brickets, boneless	22	21	12	32	28	18
Corned plates	9	9	6	20	18	10
Corned rumps, bnls.	22	22	15	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	28	12	30	18
Legs	28	12	28	20
Stews	12	10	15	10
Chops, shoulders	25	20	25	20
Chops, rib and loin	40	25	50	22

Mutton.

Legs	18	..	24	..
Stew	8	..	14	..
Shoulders	12	..	16	..
Chops, rib and loin	22	..	35	..

Pork.

Loins, 8@10 av.	26	@28	26	@28
Loins, 10@12 av.	25	@28	24	@26
Loins, 12@14 av.	18	@22	18	@20
Loins, 14 and over	12	@15	15	@18
Chops	30	@32	27	@30
Shoulders	14	@16	16	@18
Butts	18	@20	22	@24
Spareribs	10	@12	14	@16
Hocks		@12		@12
Leaf lard, raw		@ 9		@11

Veal.

Hindquarters	22	@24	28	@30
Forequarters	12	@14	14	@16
Legs	22	@25	28	@30
Breasts		@15	16	@22
Shoulders	14	@16	20	@22
Cutlets		@38		@50
Rib and loin chops		@34		@35

Butchers' Offal.

Suet	@ 1¼	@ 4
Shop fat	@ 1	@ 2½
Bone, per 100 lbs.	@15	@50
Calf skins	@10	@16
Kips	@10	@14
Deacons	@ 8	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. c. l. Chicago	10¼	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refined granulated	6¼	6
Small crystals	7¼	
Medium crystals	7½	
Large crystals	8	
Dbl. refd. gran. nitrate of soda	3⅝	3¾
Less than 25 bbl. lots ½c more.		
Boric acid, carloads, pwd., bbls.	8¾	8¾
Crystals to powdered, in bbls., in 5 ton lots or more	9¼	9⅝
In bbls. in less than 5-ton lots	8½	9
Borax, carloads, powdered, in bbls.	5	4¾
In ton lots, gran. or pow., bbls.	5	4¾

Salt—

Granulated, carlots, per ton, f.o.b. Chicago, bulk	$6.00
Medium, carlots, per ton, f.o.b. Chicago, bulk	9.10
Rock, carlots, per ton, f.o.b. Chicago	8.60

Sugar—

Raw sugar, 96 basis, f.o.b. New Orleans	@3.45
Second sugar, 90 basis	None
Syrup testing, 63 to 65 combined sucrose and invert, New York	@ .30
Standard gran. f.o.b. refiners (2%)	@4.75
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.35
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.15

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	8	13
Cinnamon	12	16
Cloves	23	27
Coriander	5	7
Ginger	..	12½
Mace	48	53
Nutmeg	..	19
Pepper, black	13	18
Pepper, Cayenne	..	24
Pepper, red	..	29
Pepper, white	20	26½

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Aug. 13, 1931.
Prime native steers—	
400- 600	16¼@16¾
600- 800	14½@15
800-1000	13¼@14½
Good native steers—	
400- 600	15½@16
600- 800	14 @14½
800-1000	13 @13½
Medium steers—	
400- 600	14½@15
600- 800	13 @13½
800-1000	12½@13
Heifers, good, 400-600	13 @16
Cows, 400-600	8 @10
Hind quarters, choice	@22½
Fore quarters, choice	@11

Beef Cuts.

	Week ended Aug. 13, 1931.	Cor. week, 1930.
Steer loins, prime	@32	....
Steer loins, No. 1	@30	@32
Steer loins, No. 2	@27	@30
Steer short loins, prime	@43	....
Steer short loins, No. 1	@39	@43
Steer short loins, No. 2	@33	@38
Steer loin ends (hips)	@22	@23
Steer loin ends, No. 2	@22	@23
Cow loins	@17	@19
Cow short loins	@20	@24
Cow loin ends (hips)	@14	@15
Steer ribs, prime	@21	....
Steer ribs, No. 1	@18	@19
Steer ribs, No. 2	@17	@18
Cow ribs, No. 2	@12	@12
Cow ribs, No. 3	@10	@10
Steer rounds, prime	@20	....
Steer rounds, No. 1	@17	@18½
Steer rounds, No. 2	@16½	@18
Steer chucks, prime	@13	....
Steer chucks, No. 1	@ 9½	@11½
Steer chucks, No. 2	@ 9	@11
Cow rounds	@14	@14
Cow chucks	@ 8½	@ 9½
Steer plates	@ 6½	@ 8
Medium plates	@ 4	@ 6½
Briskets, No. 1	@12	@14
Steer navel ends	@ 3½	@ 5
Cow navel ends	@ 4	@ 5½
Fore shanks	@ 5	@ 6
Hind shanks	@ 3½	@ 5
Strip loins, No. 1, bnls	@50	@60
Strip loins, No. 2	@40	@50
Sirloin butts, No. 1	@30	@28
Sirloin butts, No. 2	@22	@20
Beef tenderloins, No. 1	@55	@75
Beef tenderloins, No. 2	@50	@70
Rump butts	@18	@27
Flank steaks	@16	@20
Shoulder clods	@10½	@13
Hanging tenderloins	@ 8	@11
Insides, green, 6@8 lbs.	@13½	@14
Outsides, green, 5@6 lbs.	@ 9½	@12½
Knuckles, green, 5@6 lbs.	@12½	@15

Beef Products.

Brains (per lb.)	@ 6	@10
Hearts	@ 5	@ 9
Tongues	@25	@33
Sweetbreads	@15	@28
Ox-tail, per lb.	@ 6	@10
Fresh tripe, plain	@ 6	@ 8
Fresh tripe, H. C.	@ 8	@10
Livers	@15	@18
Kidneys, per lb.	@10	@15

Veal.

Choice carcass	16 @17	19 @20
Good carcass	15 @16	16 @18
Good saddles	20 @22	23 @27
Good racks	10 @12	12 @16
Medium racks	@ 9	8 @10

Veal Products.

Brains, each	@ 6	@ 9
Sweetbreads	@45	@60
Calf livers	@45	@55

Lamb.

Choice lambs	@20	@20
Medium lambs	@17	@18
Choice saddles	@25	@25
Medium saddles	@23	@23
Choice fores	@15	@15
Medium fores	@13	@13
Lamb fries, per lb.	@30	@33
Lamb tongues, per lb.	@16	@16
Lamb kidneys, per lb.	@25	@25

Mutton.

Heavy sheep	@ 5	@ 7
Light sheep	@10	@11
Heavy saddles	@ 7	@ 8
Light saddles	@10	@14
Heavy fores	@4	@ 6
Light fores	@ 8	@ 8
Mutton legs	@13	@15
Mutton loins	@10	@13
Mutton stew	@ 6	@ 7
Sheep tongues, per lb.	@10	@16
Sheep heads, each	@10	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@25	@26
Picnic shoulders	@11	@14
Skinned shoulders	@12	@15
Tenderloins	@40	@50
Spare ribs	@ 8	@11
Back fat	@ 9	@13
Boston butts	@16	@19
Boneless butts, cellar trim, 2@4	@18	@23
Hocks	@ 7	@10
Tails	@ 7	@12
Neck bones	@ 4	@ 4
Slip bones	@10	@14
Blade bones	@ 9	@14
Pigs' feet	@ 4	@ 6
Kidneys, per lb.	@ 7	@11
Livers	@ 5½	@ 6
Brains	@10	@10
Ears	@ 5	@ 7
Snouts	@ 7	@ 7
Heads	@ 8	@ 9

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@22
Country style sausage, fresh in link	@15½
Country style sausage, fresh in bulk	@13½
Country style pork sausage, smoked	@18
Frankfurts in sheep casings	@19½
Frankfurts in hog casings	@18½
Bologna in beef bungs, choice	@15
Bologna in cloth, paraffined, choice	@13¼
Bologna in beef middles, choice	@14½
Liver sausage in hog bungs	@16½
Smoked liver sausage in hog bungs	@20½
Liver sausage in beef rounds	@12½
Head cheese	@16
New England luncheon specialty	@22
Minced luncheon specialty, choice	@17
Tongue sausage	@24
Blood sausage	@16
Souse	@15
Polish sausage	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@44
Thuringer Cervelat	@19
Farmer	@28
Holsteiner	@26
B. C. Salami, choice	@43
Milano Salami, choice, in hog bungs	@37
B. C. Salami, new condtion	@19
Frisses, choice, in hog middles	@33
Genoa style Salami	@48
Pepperoni	@33
Mortadella, new condition	@19
Capicolli	@43
Italian style hams	@35
Virginia hams	@44

SAUSAGE MATERIALS.

Regular pork trimmings	6½@ 7
Special lean pork trimmings	9½@10
Extra lean pork trimmings	10½@11
Neck bone trimmings	@ 7
Pork cheek meat	@ 6
Pork livers	3½@ 4
Pork hearts	@ 4½
Native boneless bull meat (heavy)	@ 8½
Boneless chucks	@ 6½
Shank meat	@ 5¾
Beef trimmings	@ 5
Beef hearts	@ 3½
Beef cheeks (trimmed)	@ 4¾
Dressed canners, 350 lbs. and up	@ 4¾
Dressed cutter cows, 400 lbs. and up	@ 5¼
Dr. bologna bulls, 600 lbs. and up	6½@ 6¾
Beef tripe	@ 2½
Pork tongues, canner trim S. P.	@ 7½

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:	
Domestic rounds, 180 pack	.23
Domestic rounds, 140 pack	.35
Export rounds, wide	.51
Export rounds, medium	.25
Export rounds, narrow	.32
No. 1 weasands	.11
No. 2 weasands	.07
No. 1 bungs	.18
No. 2 bungs	.12
Middles, regular	1.00
Middles, select, wide, 2@2½ in. diameter	1.25
Dried bladders:	
12-15 in. wide, flat	1.70
10-12 in. wide, flat	1.20
8-10 in. wide, flat	.60
6-8 in. wide, flat	.50
Hog casings:	
Narow, per 100 yds.	2.75
Narrow, special, per 100 yds.	2.25
Medium, regular, per 100 yds.	1.00
Wide, per 100 yds.	.70
Extra wide, per 100 yds.	.75
Export bungs	.30
Large prime bungs	.22
Medium prime bungs	.12
Small prime bungs	6½@7
Middles, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	$5.00
Large tins, 1 to crate	6.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	6.25
Large tins, 1 to crate	7.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate	5.25
Large tins, 1 to crate	6.25

DRY SALT MEATS.

Extra short clears	@ 7⅞
Extra short ribs	@ 7⅝
Short clear middles, 60-lb. av.	@11
Clear bellies, 18@20 lbs.	@ 7⅞
Clear bellies, 14@16 lbs.	@ 8⅛
Rib bellies, 20@25 lbs.	@ 7¼
Rib bellies, 25@30 lbs.	@ 7⅛
Fat backs, 10@12 lbs.	@ 6⅛
Fat backs, 14@16 lbs.	@ 6⅜
Regular plates	@ 6⅛
Butts	@ 5⅜

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@20¾
Fancy skd. hams, 14@16 lbs.	@21
Standard reg. hams, 14@16 lbs.	@20
Picnics, 4@8 lbs.	@16½
Fancy bacon, 6@8 lbs.	@27½
Standard bacon, 6@8 lbs.	@22
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@39
Outsides, 5@9 lbs.	@30
Knuckles, 5@9 lbs.	@36
Cooked hams, choice, skin on, fatted	@29
Cooked hams, choice, skinless, fatted	@30
Cooked picnics, skin on, fatted	@21
Cooked picnics, skinned, fatted	@22
Cooked loin roll, smoked	@39

BARRELED PORK AND BEEF.

Mess pork, regular	$ @18.00
Family back pork, 24 to 34 pieces	@22.50
Family back pork, 35 to 45 pieces	@23.00
Clear back pork, 40 to 50 pieces	@15.50
Clear plate pork, 25 to 35 pieces	@13.00
Brisket pork	@15.50
Bean pork	@13.50
Plate beef	@11.50
Extra plate beef, 200 lb. bbls.	@12.50

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	65.00
Lamb tongues, long cut, 200-lb. bbl.	80.00
Lamb tongues, short cut, 200-lb. bbl.	87.00

OLEOMARGARINE.

White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@12
Nut, 1-lb. cartons, f.o.b. Chicago (30 and 60-lb. solid packed tubs, 1c per lb. less.)	@10
Pastry, 60-lb. tubs, f.o.b. Chicago	@11

LARD.

Prime steam, cash (Bd. Trade)	@ 7.00
Prime steam, loose (Bd. Trade)	@ 6.35
Kettle rendered, tierces, f.o.b. Chgo.	@ 8¼
Refined lard, tierces, f.o.b. Chgo.	@ 7¾
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 8¼
Neutral, in tierces, f.o.b. Chicago	@ 8¼
Compound, vegetable, tierces, c.a.f.	@ 10

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	@ 6
Oleo stocks	@ 6
Prime No. 1 oleo oil	@ 5½
Prime No. 2 oleo oil	@ 5¼
Prime No. 3 oleo oil	@ 4½
Prime oleo stearine, edible	7½@ 6½

TALLOWS AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	4 @ 4¼
Prime packers' tallow	@ 3½
No. 1 tallow 10% f.f.a.	2⅝@ 2⅞
No. 2 tallow, 40% f.f.a.	2 @ 2⅛
Choice white grease	2¾@ 3
A-White grease	2½@ 2¾
B-White grease, max., 5% acid	2⅜@ 2½
Yellow grease, 10@15%	2⅛@ 2¼
Brown grease, 40% f.f.a.	@ 2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley, points nom., prompt	5¼@ 5½
White, deodorized, in bbls., f.o.b. Chgo.	8¾@ 9
Yellow, deodorized	8⅜@ 9
Soap stocks, 50% f.f.a., f.o.b.	⅞@ 1
Corn oil, in tanks, f.o.b. mills	6⅛@ 6⅜
Soya bean oil, f.o.b. mills	5¼@ 5½
Cocoanut oil, seller's tanks, f.o.b. coast	3⅝@ 3¾
Refined in bbls., f.o.b. Chicago	6¾@ 7

Retail Section

Selling More Sausage

Retailers Can Make More Money Pushing These Products

This information, prepared by the Meat Council of Chicago for the Sausage Campaign, will be found of practical value to every retailer.

The first installment, in the July 11 issue of THE NATIONAL PROVISIONER, gave general directions for selling more sausage.

The second installment of the series, appearing in the July 25 issue, told how to display sausage to the best advantage in the retail store.

Selling Sausage Over Counter.

You are all familiar with the salesman who said, "There wouldn't be anything else today, would there, Mrs. Murphy?"

Fortunately, that type of salesman has gone rapidly into the discard. The status of the retail employee has undergone startling changes in the last few decades.

Where he was once a clerk or an order taker, he is now a salesman. He has learned some of the secrets by which orders are increased, and customers pleased. He knows the value of "suggestive selling." He knows that his customers are interested in hearing about the qualities of the merchandise which he is selling them, and that they want to know new and interesting ways in which the product can be used.

Consequently, he has made a study of the products which he handles, and of methods by which they can be prepared attractively.

The knowledge which some salesmen in retail meat stores have of methods of preparing the meat which they sell, would put many home economists to shame.

They have learned that the housewife wants to know better methods of preparing the meat which she buys. They know that she is interested in ways of preparing the less-tender cuts of meat, because by purchasing these cuts and cooking them so that they yield attractive dishes, she can save money on her food budget.

Emphasize Number of Uses.

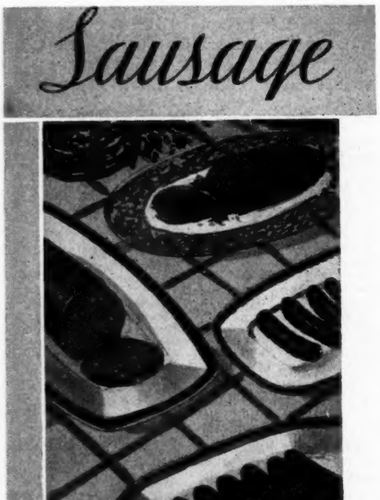
They know that women are bargain-hunters and that if they impress the fact on a customer's mind that a certain cut of meat is a bargain, she will be likely to buy it. And they have learned one most important point—there is no percentage of profit in misrepresenting goods to the customer, because when she finds out that she has been "fooled" she ceases to be a customer then and forever more.

The sale of sausage, to a large extent, is not competitive with the other fresh and cured meats and meat products which are handled in the retail meat store.

The various kinds of sausage offer a wide variety of uses; the housewife may buy it to have for quick lunches, for emergency meals, for sandwiches for the children, or for use in the preparation of some other meat dish.

She may have come into the retail meat store to buy a roast of beef, and she may be sold sausage in addition to her roast for any of the uses mentioned above. That sale is, of course, simply an additional sale to swell the retail salesman's tonnage, but one which usually is profitable.

The variety of sausages is so large that it may seem somewhat difficult for the retail salesman to learn about each of the various types. One of the most important points is that the salesman know which types are highly seasoned. If the housewife wants a product which does not contain strong seasonings, she may be unpleasantly surprised with certain kinds! On the other hand, if she wishes a more highly flavored food, such as some of the dry sausages which are flavored with garlic, she will find some of the other types too bland to suit her taste, and be dissatisfied.



HERE'S APPETITE APPEAL.

Many new and tasty ways to serve sausage are described in tested recipes included in the four-color folder on "Sausage Facts," the outside cover of which is reproduced above. The folder is attractively illustrated with appetizing sausage dishes. It is issued by the Institute of American Meat Packers.

Samples always help to sell good sausage. The salesman should not be averse to offering his customer a bit of some delectable sausage, since it frequently will result in a sale.

Quality sausage is a product which the retailer may be proud to sell. Once sold, it will repeat. The secret of increasing sausage sales is to let the customers know of the merits of the food, by suggestion, or by letting them find out for themselves by sampling the product.

"Sausage Window Displays" is the subject of the next article.

SAUSAGE FACTS.

Sausage facts and recipes are embodied in a four-color folder recently issued by the Institute of American Meat Packers for retailer distribution to ultimate consumers.

The economy of sausage is pointed to as threefold—it is relatively low in price, it is high in food value and there is no waste. It can be recommended to the housewife who is seeking an economical and convenient yet nutritious and palatable meat dish.

A wide variety of carefully selected recipes unfold to the reader as the circular is opened, illustrated by color pictures of attractive sausage services. These recipes relate not only to fresh pork sausage, but to frankfurters, bologna, dry sausages, liver sausage and other ready-to-serve luncheon specialties.

The price of these folders if ordered in large quantities is less than 1c each and the entire back page is available for the name of the company manufacturing the products and the name of the retailer distributing them.

TOLEDO DEALERS GET READY.

Preliminaries toward entertaining the convention of the National Association of Retail Meat Dealers, which will be held in Toledo in May, 1932, were launched at the regular meeting of the Toledo Retail Meat Dealers Association Wednesday evening, August 12. A committee composed of Phillip Provo, August Schmidt, Fred. G. Leydorf and A. Weinandy was appointed on headquarters and exhibition hall.

A mass meeting of the allied meat industries will be held at Kapp's Hall on Wednesday evening, August 26. A special invitation is extended to meat dealers, meat cutters and clerks.

See page 22 for report of progress of the Chicago Sausage Campaign.

MEAT RETAILERS RESOLVE.

Resolutions adopted by the National Association of Retail Meat Dealers at its annual convention at West Baden, Ind., last week covered a variety of subjects. The most important are summarized as follows:

Chain Store Tax.—Whereas, the Indiana tax law upon chains has been declared constitutional; and whereas the decision will be of great material aid to the individual retail meat dealer and the general public; and whereas a similar law taxing chain stores throughout the nation would benefit all the retail meat dealers in the nation; and whereas the National Association of Retail Meat Dealers are in favor of such a tax and heartily endorse its existence; therefore be it resolved, that the National Association go on record endorsing such a measure to place upon chain stores a tax to be determined by legislative act, the feasibility of whatever terms it may decide, and that the legislative committee see to it that a law be introduced along these lines in every state of the Union.

Boycott on Food Monopolies.—Whereas, food monopolies are developing to such an alarming extent in this country in the food lines; and whereas these monopolies, both retail and wholesale, threaten the very existence of the individual merchant; and whereas, if the individual merchants of the country in every line and their families abstain from patronizing chains and monopolies; and whereas, we believe that such propaganda should be created and given nationwide support; therefore be it resolved, that the New York State Association recommend to the National Association that a strict abstinence from purchasing any such commodity by the individual dealer be exercised throughout the country in every line wherever such abstinence is possible.

"Wholesale" and "Retail."—Whereas, it has been a constant hazard to the best interests of the retail meat dealer in his dealings in business; and whereas, the difference between "wholesale" and "retail" has as yet not been defined; and whereas, definition of the difference would materially aid our members in the retail meat trade; therefore be it resolved, that the National Association of Retail Meat Dealers take such action to bring a clear determination of the meaning of "wholesale" and "retail."

Meat Grading.—Whereas, reports of federal officials on the grading of beef and other meat products have shown a marked increase in this grading; and whereas, the beef grading and other meat grading services are now on a so-called fee basis, which means that it must be self supporting; and whereas, there is a possibility that without proper legislation this valuable service may be terminated at will; therefore be it resolved that we, delegates assembled in the 46th annual convention, petition Congress that a sufficient appropriation be made so that the grading of meats may be carried on by the Bureau of Agricultural Economics under the general supervision of the Secretary of Agriculture.

Poultry Grades.—Be it resolved, that the National Association disapprove of the tentative poultry grades as set forth by the Department of Agriculture, Bureau of Dairy and Poultry products.

Universal Federal Inspection.—Resolved, that the National Association of Retail Meat Dealers are in favor of universal federal inspection of all cattle, sheep and swine slaughtered within the United States, for the protection of the health of the consuming public.

Packers Brands.—Resolved, that the members of the National Association at all times discourage the stamping of carcasses of meats by meat packers of brands that indicate no intelligent meaning to the consuming public or dealer.

Competing Fats.—Whereas, there is over $200,000,000 in whale oils and other fats that are brought into this market annually; and whereas, these oils have caused a decline in our tallow

Wholesale and Retail Meat Prices Compared

Chicago.

Wholesale meat prices for July, compared to June, 1931, and July, 1930, reported by U. S. Bureau Agricultural Economics:

WHOLESALE.

BEEF AND VEAL.		July, 1931.	June, 1931.	July, 1930.
Steer—				
550-700 lbs.	Choice	$13.69	$13.31	$16.68
	Good	12.51	12.18	15.26
700 lbs. up.	Choice	12.10	12.45	16.15
	Good	11.58	11.50	15.00
500 lbs. up.	Medium	10.80	10.50	14.25
	Common	9.72	9.44	12.69
Cow—				
	Good	9.24	9.80	12.40
	Medium	8.22	8.80	10.94
	Common	7.22	7.80	9.81
Veal carcasses (skin on):				
	Choice	14.84	13.85	19.15
	Good	13.66	12.55	17.22
	Medium	12.14	11.00	15.48
	Common	10.34	9.42	14.02
LAMB.				
38 lbs. down.	Choice	19.80	19.42	22.88
	Good	17.64	16.72	21.00
	Medium	15.02	13.62	17.66
39-45 lbs.	Choice	19.80	19.48	22.88
	Good	17.64	16.72	21.00
	Medium	15.02	13.62	17.66
PORK CUTS.				
Fresh—				
Loins.				
8-10 lbs.	average	$20.86	$16.88	$22.71
10-12 lbs.	average	19.53	16.25	21.53
12-15 lbs.	average	15.14	14.14	17.52
16-22 lbs.	average	10.77	10.94	13.21
Shoulders, N. Y. style skinned.				
8-12 lbs.	average	10.73	9.65	14.82
Cured—				
Hams, smoked, reg. No. 1.				
12-14 lbs.	average	20.60	19.00	25.45
14-16 lbs.	average	19.10	17.75	25.45
Hams, smoked, skinned, No. 1.				
16-18 lbs.	average	19.50	18.50	27.75
18-20 lbs.	average	18.50	17.50	27.15
Bacon, smoked, No. 1, dry cure.				
8-10 lbs.	average	23.50	23.50	29.55
No. 1, S. P. cure.				
8-10 lbs.	average	18.00	18.00	23.40
10-12 lbs.	average	17.50	17.50	22.00
LARD.				
Lard, refined, tubs		8.65	9.53	10.50

New York.

Wholesale meat prices for July, compared to June, 1931, and July, 1930, reported by U. S. Bureau Agricultural Economics:

WHOLESALE.

BEEF AND VEAL.		July, 1931.	June, 1931.	July, 1930.
Steer—				
550-700 lbs.	Choice	$14.23	$13.75	$16.34
	Good	13.11	12.58	15.41
700 lbs. up.	Choice	13.32	13.19	16.16
	Good	12.56	12.18	15.33
500 lbs. up.	Medium	10.96	10.81	13.24
	Common	9.19	9.42	11.67
Cow—				
	Good	10.22	9.81	12.68
	Medium	8.84	8.68	11.13
	Common	7.54	7.88	9.67
Veal carcasses (skin on):				
	Choice	18.28	16.53	22.09
	Good	15.98	14.08	20.17
	Medium	13.76	11.88	18.05
	Common	11.76	10.08	15.43
LAMB.				
38 lbs. down.	Choice	20.04	19.38	23.54
	Good	18.24	17.30	22.18
	Medium	15.70	14.82	18.76
39-45 lbs.	Choice	19.78	19.18	22.87
	Good	17.92	17.32	21.84
	Medium	15.60	14.85	18.74
PORK CUTS.				
Fresh—				
Loins.				
8-10 lbs.	average	$20.86	$18.55	$23.17
10-12 lbs.	average	19.74	17.38	22.11
12-15 lbs.	average	16.14	15.79	19.53
16-22 lbs.	average	13.46	13.81	15.58
Shoulders, N. Y. style skinned.				
8-12 lbs.	average	12.00	11.25	16.40
Cured—				
Hams, smoked, reg. No. 1.				
12-14 lbs.	average	20.38	19.50	25.95
14-16 lbs.	average	19.65	19.00	25.20
Hams, smoked, skinned, No. 1.				
16-18 lbs.	average	19.90	20.00	26.95
18-20 lbs.	average	19.60	19.76	26.00
Bacon, smoked, No. 1, dry cure.				
8-10 lbs.	average	24.70	24.11	29.45
No. 1, S. P. cure.				
8-10 lbs.	average	19.28	19.08	23.95
10-12 lbs.	average	18.27	18.30	23.95
LARD.				
Lard, refined, tubs		9.82	9.38	11.62

Prices of live animals, Chicago, and wholesale and retail prices of meat, New York, as reported by U. S. Bureau Agricultural Economics:

	Average price live animal per 100 lbs.[1] Chicago.			Average wholesale price of carcass per 100 lbs.[2] New York.			Composite retail price per lb.[3] New York.		
	July, 1931.	June, 1931.	July, 1930.	July, 1931.	June, 1931.	July, 1930.	July, 1931.	June, 1931.	July, 1930.
Steer—							cents	cents	cents
Choice	$ 8.13	$ 8.23	$11.17	$14.16	$13.75	$16.48	35.74	37.48	45.35
Good	7.85	7.76	10.09	13.04	12.58	15.52	27.98	28.38	34.38
Medium	6.87	7.05	8.88	10.84	10.81	13.39	25.30	25.50	31.85
Weighted average[4]	7.68	7.71	10.06	12.78	12.44	15.24	29.24	29.91	36.46
Lamb—									
Choice	7.90	9.03	10.52	19.75	19.38	23.81	34.86	35.72	43.43
Good	7.36	8.36	9.98	17.88	17.30	22.43	26.12	26.50	33.64
Medium	6.26	7.28	8.97	15.32	14.82	19.13	23.88	24.70	31.52
Weighted average[4]	7.07	8.12	9.73	17.38	16.90	21.49	27.68	28.36	35.53

[1]Steers, 1,100 to 1,300 lbs. choice, 900-1,100 lbs. good and medium, lambs, 90 lbs. down.

[2]Beef, 550-700 lbs. choice and good, 500 lbs. up, medium, lamb, 38 lbs. down.

[3]Based on percentage trimmed retail cuts at average retail quotations. Credit and delivery for choice and cash and carry for good and medium.

[4]Medium to choice grades, weighted according to estimated New York distribution, i.e., beef, choice 24½ per cent, good 51½ per cent and medium 24 per cent. Lamb, choice 28 per cent, food 32 per cent and medium 40 per cent.

and soap market products which has directly affected our livestock industry; and whereas, if the necessary steps are not taken to remedy this situation serious reaction will result to the livestock producer and the consumer; now, therefore, be it resolved, that this 46th Annual Convention of National Retail Meat Dealers petition Congress and the President of the United States to pass the necessary legislation to correct this evil.

NEWS OF THE RETAILERS.

Carl Anderson is opening a meat market at 1300 Market st., Seattle, Wash.

The Shamrock Market has been opened in Dallas, Ore., by C. I. Emra, of Falls City, Ore. Mr. Emra also operates a market in Falls City.

Harry Leon, Chehalis, Wash., is opening a meat market in that city.

Rose Bros. Meat Market, South Bend, Wash., was destroyed by fire recently, with a loss of $2,500. Peter Rose is the proprietor, and the Carstens Packing Co. owns the building. Business is being conducted temporarily in the building next door.

The Savelli Market has been opened at 2300 Lombard st., San Francisco, Cal.

George K. Watanabe has purchased the meat business of Yoritaro Matsura in the South End Public Market, Seattle, Wash.

C. T. Ford has engaged in the meat business on Broadway, Marshfield, Ore.

Robert B. Mickey has engaged in the meat business at 1960 Sandy blvd., Portland, Ore.

Edwin J. Reeks has sold his meat and grocery business at 700 West 70th st., Seattle, Wash., to Daniel W. Sutherland.

John E. Hult, Tacoma, Wash., has engaged in the meat business as the Kay Street Cash Market.

M. H. Cook has engaged in the meat business at 694 Sandy blvd., Portland, Ore.

Sonntag's Market has succeeded to the business of the City Market, Turlock, Cal.

Bazley Markets opened a branch at 18 Capital ave., S. W., Battle Creek, Mich., under the management of Gerald McKeenen.

C. D. Holcomb has purchased the Howe Street Grocery, Ludington, Mich., and has added meats.

Ideal Market has engaged in business at 2399 Greenwich st., San Francisco, Cal.

Charles Dimmling, 602 S. Broadway, Baltimore, Md., is planning a 1-story, 15x112-ft., brick store to be used as a meat market.

A. E. Orcutt will open a meat market at Chariton, Ia.

McFarland and Walker will engage in the meat business at Ottosen, Ia.

H. C. Carrow meat market has been sold to Frank Brodsky, Belle Fourche, S. D.

L. J. Bean has entered the meat business at Williston, N. D.

Harry Cox has purchased the Scadden brothers' meat business at Hazel Green, Wis.

Adolph Strand has bought the meat market of John Weber, 1315 S. 16th st., Milwaukee, Wis.

Will Engel and his son, Lloyd, Pepin, Wis., will enter the meat business. The elder Engel formerly conducted a meat market in Pepin.

Formal opening of the new Kurt Gebhardt meat market, Mauston, Wis., was held Aug. 14.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 13, 1931:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (300-550 lbs.):				
Choice	$15.00@16.50	....	$15.00@16.50	....
Good	14.00@15.50	....	14.50@15.50	....
Medium	12.50@14.50	....	....	....
STEERS (550-700 lbs.):				
Choice	14.50@16.00	....	14.50@16.00	15.00@16.00
Good	13.00@15.00	....	14.00@15.50	14.00@15.00
STEERS (700 lbs. up):				
Choice	13.00@14.00	14.00@15.00	14.50@15.50	14.50@15.00
Good	12.50@13.50	12.50@14.00	13.00@14.50	14.00@14.50
STEERS (500 lbs. up):				
Medium	10.50@12.50	11.00@12.50	10.00@13.00	11.00@13.00
Common	9.50@10.50	10.00@11.00	8.00@ 9.50	8.50@11.00
COWS:				
Good	9.00@10.50	9.50@10.50	9.50@11.00	10.00@11.50
Medium	8.00@ 9.00	8.50@ 9.50	8.00@10.00	9.00@10.00
Common	7.00@ 8.00	7.50@ 8.50	7.00@ 8.00	7.00@ 9.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	15.00@17.00	15.00@16.00	18.00@20.00	15.00@16.00
Good	14.00@16.00	13.00@15.00	17.00@19.00	14.00@15.00
Medium	13.00@15.00	11.00@13.00	14.00@17.00	12.00@13.00
Common	11.00@13.00	10.00@11.00	11.00@13.00	11.00@12.00
CALF (2) (3):				
Choice	....	....	15.00@17.00	12.00@13.00
Good	....	12.00@13.00	13.00@15.00	11.00@12.00
Medium	....	10.00@12.00	11.00@13.00	10.00@11.00
Common	....	9.00@10.00	9.00@11.00	9.00@10.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	19.00@20.00	18.00@20.00	19.00@20.00	19.00@20.00
Good	15.00@19.00	17.00@19.00	17.00@19.00	18.00@19.00
Medium	11.00@15.00	15.00@17.00	13.00@17.00	15.00@17.00
Common	8.00@11.00	12.00@15.00	10.00@12.00	10.00@14.00
LAMB (39-45 lbs.):				
Choice	19.00@20.00	18.00@20.00	19.00@20.00	19.00@20.00
Good	15.00@19.00	17.00@19.00	17.00@19.00	17.00@19.00
Medium	11.00@15.00	15.00@17.00	13.00@17.00	15.00@17.00
Common	8.00@11.00	....	10.00@12.00	10.00@14.00
LAMB (46-55 lbs.):				
Choice	18.00@19.00	18.00@19.00	18.00@19.00	....
Good	15.00@18.00	17.00@18.00	16.00@18.00	....
MUTTON (Ewe) 70 lbs. down:				
Good	8.00@10.00	10.00@11.00	5.00@ 8.00	8.00@ 9.00
Medium	6.00@ 8.00	8.00@10.00	4.00@ 7.00	7.00@ 8.00
Common	4.00@ 6.00	7.00@ 8.00	3.00@ 5.00	5.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	22.00@25.00	23.00@24.00	22.00@24.00	26.00@26.50
10-12 lbs. av.	21.00@23.00	22.00@23.00	20.00@23.00	24.00@25.00
12-15 lbs. av.	15.00@17.00	17.00@18.00	16.00@18.00	19.00@20.00
16-22 lbs. av.	11.00@13.00	12.00@14.00	12.00@14.00	13.50@14.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	11.00@12.00	....	12.50@14.00	13.00@14.00
PICNICS:				
6-8 lbs. av.	....	12.00@13.00	....	....
BUTTS, Boston Style:				
4-8 lbs. av.	14.00@16.00	....	15.00@16.00	15.50@16.50
SPARE RIBS:				
Half Sheets	7.00@ 9.00	....	....	....
TRIMMINGS:				
Regular	6.00@ 6.50	....	....	....
Lean	10.00@11.50	....	....	....

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

Clyde F. House, meat grader, U. S. Bureau Agricultural Economics, New York office, is vacationing at Lake George, N. Y.

A. Dawson, credit manager, New York branch, Jacob Dold Packing Company, is spending a well-earned vacation at Glen Wild Lake, New Jersey.

Vice President Carl Fowler, general manager branch house department, Wilson & Co., Chicago, spent a few days in New York during the past week.

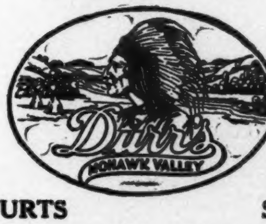
President T. G. Lee and P. L. Reed, first vice president and treasurer, Armour and Company, Chicago, visited New York for a few days during the past week.

Fred C. Turner, general superintendent's office, Armour and Company, Chicago, was a visitor to the plant of the New York Butchers' Dressed Meat Company during the past week. His many friends were glad to see him looking so well.

Meat, fish, poultry and game seized and destroyed in New York City by the health department during the week ended August 8, 1931, was as follows: Meat.—Brooklyn, 230 lbs.; Manhattan, 627 lbs.; Bronx, 22 lbs.; total, 879 lbs. Fish.— Brooklyn, 3 lbs.; total, 3 lbs. Poultry and Game.—Brooklyn, 2 lbs.; Manhattan, 22 lbs.; total, 24 lbs.

NEW YORK DEALERS MEETING.

Plans are now under way for a large mass meeting to be held on Sept. 15 by Ye Olde New York Branch of Retail Meat Dealers. The place of meeting has not yet been decided, but will be announced at an early date. This meeting will be the initial step in an intensive membership campaign.



NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended August 8, 1931, with comparisons:

West. drsd. meats:	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Steers, carcasses..	7,437	7,290	7,811
Cows, carcasses...	497	438	478
Bulls, carcasses...	180	301	230
Veals, carcasses...	7,315	6,772	7,812
Lambs, carcasses.	25,493	26,694	29,965
Mutton, carcasses.	1,393	1,280	1,114
Beef cuts, lbs.....	287,760	428,444	123,767
Pork, lbs.	1,006,240	1,454,218	1,670,379
Local slaughters:			
Cattle	9,485	8,353	6,453
Calves	13,260	14,774	10,886
Hogs	28,232	27,493	30,341
Sheep	74,305	81,258	58,072

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston week ended August 8, 1931, with comparisons:

West. drsd. meats:	Week ended Aug. 8.	Prev. week.	Cor. week, 1930.
Steers, carcasses	2,830	2,824	2,407
Cows, carcasses	1,463	966	905
Bulls, carcasses	22	27	17
Veals, carcasses	704	806	915
Lambs, carcasses	20,343	16,202	19,924
Mutton, carcasses	916	830	350
Pork, lbs.	333,358	416,212	478,649

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers	$ 7.50@ 7.60
Cows, medium	3.50@ 4.50
Bulls, light to medium	3.00@ 4.75

LIVE CALVES.

Vealers, good to choice	$ 9.50@11.00
Vealers, fair to good	7.50@ 9.00

LIVE LAMBS.

Lambs, good to choice	$ 8.25@ 9.00
Lambs, medium	6.50@ 8.00
Lambs, culls	4.50@ 6.00

LIVE HOGS.

Hogs, 160-220 lbs	$ 8.40@ 8.50
Hogs, 235 lbs	8.25@ 8.35
Hogs, 420 lbs	6.50@ 6.75

DRESSED HOGS.

Hogs, heavy	@10.50
Hogs, 180 lbs	@10.75
Pigs, 80 lbs	@10.75
Pigs, 80-140 lbs	@10.75

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	.16 @17
Choice, native, light	.17 @18
Native, common to fair	.15 @16

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs	.15 @16
Native choice yearlings, 440@600 lbs	.16 @17
Good to choice heifers	.14 @15
Good to choice cows	.12 @13
Common to fair cows	.10 @11
Fresh bologna bulls	8 @ 9

BEEF CUTS.

	Western.	City.
No. 1 ribs	.22 @24	21 @23
No. 2 ribs	.19 @21	19 @20
No. 3 ribs	.16 @18	17 @18
No. 1 loins	.26 @28	28 @30
No. 2 loins	.23 @24	26 @28
No. 3 loins	.20 @22	22 @24
No. 1 hinds and ribs	.20 @23	20 @23
No. 2 hinds and ribs	.19 @20	19 @20
No. 3 hinds and ribs	.17 @18	18 @19
No. 1 rounds	.17 @18	17 @18
No. 2 rounds	.15 @16	16 @17
No. 3 rounds	.14 @15	15 @16
No. 1 chucks	.10 @11	9 @11
No. 2 chucks	8 @ 9	8 @ 9
No. 3 chucks	7 @ 8	7 @ 8
Bolognas	8 @ 9	9½@10
Rolls, reg., 6@8 lbs. avg		.22 @23
Rolls, reg., 4@6 lbs. avg		.17 @18
Tenderloins, 4@6 lbs. avg		.50 @60
Tenderloins, 5@6 lbs. avg		.50 @60
Shoulder clods		.10 @11

DRESSED VEAL.

Choice	.18 @20
Good	.17 @19
Medium	.14 @17
Common	.11 @13

DRESSED SHEEP AND LAMBS.

Lambs, choice	.19 @20
Lamb, good	.17 @19
Sheep, good	8 @10
Sheep, medium	7 @ 8

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.22 @23
Pork tenderloins, fresh	.40 @45
Pork tenderloins, frozen	.35 @40
Shoulders, city, 10@12 lbs. avg	.15 @16
Shoulders, Western, 10@12 lbs	.12½@13
Butts, boneless, Western	.17 @18
Butts, regular, Western	.15 @16
Hams, Western, fresh, 10@12 lbs. av.	.16 @17
Hams, city, fresh, 6@10 lbs. avg	.24 @25
Picnic hams, Western, fresh, 6@8 lbs. average	.11 @12
Pork trimmings, extra lean	.16 @17
Pork trimmings, regular 50% lean	7 @ 8
Spareribs, fresh	9 @10

SMOKED MEATS.

Hams, 8@10 lbs. avg	.22 @24
Hams, 10@12 lbs. avg	.21 @22½
Hams, 12@14 lbs. avg	.19 @21
Picnics, 4@6 lbs. avg	.16 @17
Picnics, 6@8 lbs. avg	.15 @16
Rollettes, 8@10 lbs. avg	.16 @17
Beef tongue, light	.20 @22
Beef tongue, heavy	.24 @26
Bacon, boneless, Western	.24 @28
Bacon, boneless, city	.20 @21
Pickled bellies, 8@10 lbs. avg	.17 @18

FANCY MEATS.

Fresh steer tongues, untrimmed	24c a pound
Fresh steer tongues, l. c. trm'd	40c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	15c a pound
Mutton kidneys	10c each
Livers, beef	35c a pound
Oxtails	12c a pound
Beef hanging tenders	20c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ ⅛
Breast fat	@ 1
Edible suet	@ 2½
Cond. suet	@ 1½

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.10	1.30	1.35	1.40	2.10
Prime No. 2 veals	8	1.10	1.10	1.15	1.85
Buttermilk No. 1	6	.95	1.00	1.05	....
Buttermilk No. 2	4	.70	.75	.80	....
Branded grubby	3	.40	.45	.55	.70
Number 3	3	.35	.40	.45	.55

BUTTER.

Creamery, extra (92 score)	@27½
Creamery, firsts (88 to 89 score)	.25 @26
Creamery, seconds (84 to 87 score)	.23½@24½
Creamery, lower grades	.22½@23

EGGS.

(Mixed colors.)

Extra dozen	.22 @23½
Extra, firsts, dozen	.19 @21½
Firsts	.18 @18¼
Checks	.11½@13½

LIVE POULTRY.

Fowls, colored, fancy via express	.19 @23
Fowls, Leghorns, fancy, via express	.17 @19

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.22 @26
Western, 48 to 54 lbs. to dozen, lb.	.21 @24
Western, 43 to 47 lbs. to dozen, lb.	.20 @22
Western, 36 to 42 lbs. to dozen, lb.	.18 @20
Western, 30 to 35 lbs. to dozen, lb.	.17 @19
Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.	@27
Western, 48 to 54 lbs. to dozen, lb.	.25 @26
Western, 43 to 47 lbs. to dozen, lb.	.23 @24
Western, 36 to 42 lbs. to dozen, lb.	.21 @22
Western, 30 to 35 lbs. to dozen, lb.	.20 @21
Chickens, fresh, 12 to box, prime:	
Broilers, under 17 lbs	.31 @32
Ducks—	
Long Island	.17 @18
Squabs—	
White, ungraded, per lb	.25 @30
Turkeys, frozen—dry pkd.:	
Young toms, choice	.39 @46
Young hens, choice	.36 @43
Fowls, frozen—dry. pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs., per lb.	.26 @27
Western, 48 to 54 lbs., per lb.	.25 @26
Western, 43 to 47 lbs., per lb.	.23 @24

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended August 6, 1931:

	July 31	Aug. 1	3	4	5	6
Chicago	24½	24½	24½	25½	26	26¼
New York	25¼	25¼	25¼	25¼-25½	26	26¾
Boston	25¾	25¾	25¾	25¾	26½	27¼
Phila.	26¼	26¼	26¼	26¼	27	27¾

Wholesale prices carlots—fresh centralized butter—90 score at Chicago.

24¾	24¾	24¾	25½	26	26¼

Receipts of butter by cities (tubs):

	Wk. to Aug. 6.	Prev. week.	Last year.	—Since Jan. 1.— 1931.	1930
Chicago	32,225	40,088	34,597	2,133,992	2,125,485
N. Y.	54,305	57,565	55,017	2,415,239	2,383,526
Boston	16,979	15,897	18,356	712,742	731,172
Phila.	13,594	15,185	13,217	774,222	717,670
Total	117,103	128,735	121,187	6,036,195	5,957,853

Cold storage movement (cases):

	In Aug. 6.	Out Aug. 6.	On hand Aug. 7.	Same Week-day last year.
Chicago	1,287	4,316	1,607,976	1,831,148
New York	5,417	8,350	1,757,469	1,901,852
Boston	1,053	543	269,941	265,274
Phila.	1,204	1,247	273,328	325,160
Total	8,961	14,456	3,908,714	4,323,434

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton ex vessel Atlantic and Gulf ports	@28.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 1.35
Blood dried, 15-16%, per unit	@ 1.75
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	3.00 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	3.25 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd Balt. & Norfolk	2.50 & 50c
Soda Nitrate in bags, 100 lbs. spot	@ 2.05
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.75 & 10c
Tankage, unground, 9@10% ammo.	1.50 & 10c

Phosphates.

Foreign, bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@21.00
Bone meal, raw, India, 4½ and 50 bags, per ton, c.i.f.	@[illegible]
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00

Potash.

Manure salt, 20% bulk, per ton	@12.65
Kainit, 14% bulk, per ton	@ 9.70
Muriate in bags, basis 80%, per ton	@37.15
Sulphate in bags, basis 90%, per ton	@48.25

Beef.

Cracklings, 50% unground	@ .40c
Cracklings, 60% unground	@ .45c

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00@[illegible]
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 65.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00@200.00

MEAT IMPORTS AT NEW YORK.

For week ended Aug. 7, 1931:

Point of origin.	Commodity.	Amount.
Argentine	Sweet pickled beef	69,528 lbs.
Canada	Bacon	1,230 lbs.
Canada	Meat paste	240 lbs.
Czecho-Slovakia	Ham	376 lbs.
England	Ox tongues	866 lbs.
England	Ham	314 lbs.
Germany	Ham	3,943 lbs.
Germany	Sausage	3,810 lbs.
Germany	Bacon	485 lbs.
Hungary	Salami	1,100 lbs.
Italy	Sausage	7,040 lbs.
Italy	Ham	112 lbs.
Uruguay	Sweet pickle beef	100,679 lbs.

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